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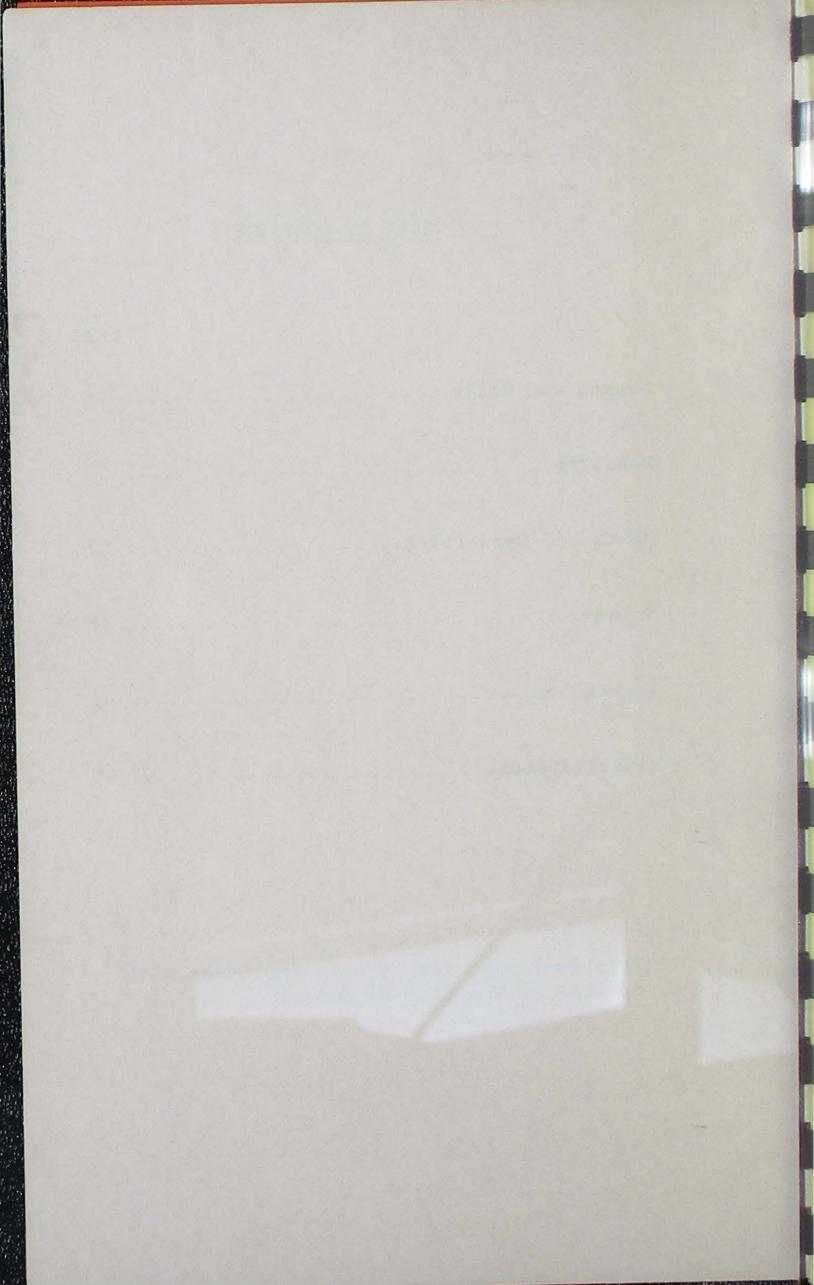
## City of AMES Finance Dept. 1980



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(This book paid for by city employees with no cost to the City of Ames.)



# BREADS and ROLLS





### BREADS AND ROLLS

### Easy Refrigerator Rolls

2 c. warm water
2 pkg. active dry yeast
1 egg
2 c. sugar
2 tsp. salt

Dissolve yeast in water. Add sugar. Beat thoroughly for 2 minutes. Add egg and shortening. Beat in gradually the remaining flour until smooth. Cover with damp cloth. Let double in bulk. Shape into rolls and let double again. Bake 12-15 min. at 350°. Makes 4 dozen rolls.

Alyce Wirth

### Oatmeal Buns

1/3 c. oil or oleo 1/3 c. brown sugar 1 tsp. salt 1 c. oatmeal

Pour 1½ c. boiling water over above. Let stand until lukewarm. Dissolve 1 pkg. active dry yeast in ½ c. warm water. Add to oatmeal mixture. Add 1 beaten egg and 2 more cups of flour; let rise. Shape into buns. Rise again. Bake at 375° for 12 minutes or more.

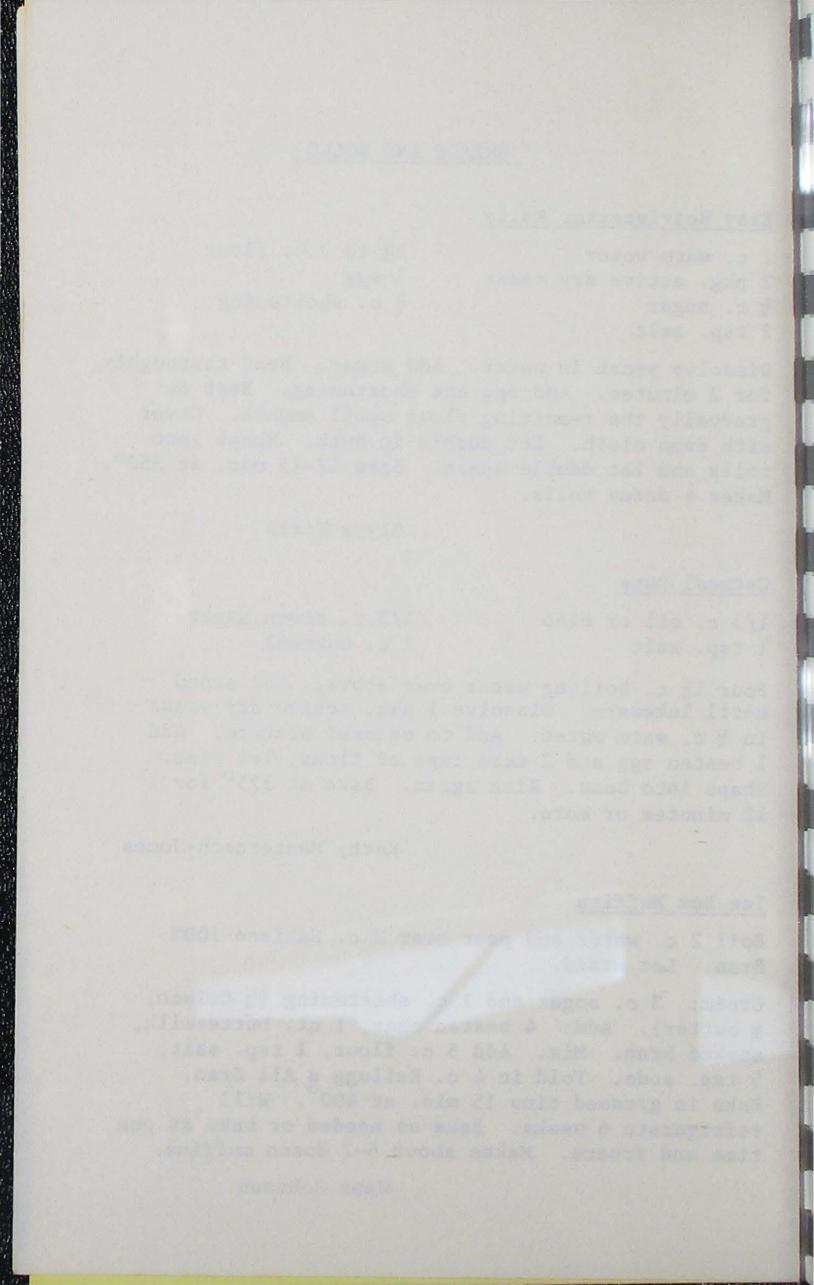
Kathy Manternach-Jones

### Ice Box Muffins

Boil 2 c. water and pour over 2 c. Nabisco 100% Bran. Let stand.

Cream: 3 c. sugar and 1 c. shortening (½ Crisco, ½ butter). Add: 4 beaten eggs, 1 qt. buttermilk, soaked bran. Mix. Add 5 c. flour, 1 tsp. salt, 5 tsp. soda. Fold in 4 c. Kellogg s All Bran. Bake in greased tins 15 min. at 400°. Will refrigerate 6 weeks. Bake as needed or bake at one time and freeze. Makes about 6-7 dozen muffins.

Wana Johnson



### Jule Kaga (Ulla Kaga) - Sweet Bread

1 pkg. dry yeast, dissolved in 1/2 c. warm water

Add: 3/4 c. warm milk 2 Tbs. shortening

1 egg ½ tsp. salt

½ tsp. ground cardamon ½ c. sugar

1/3 c. cut up citron 1/3 c. raisins

3½-3½ c. flour

Let rise  $1\frac{1}{2}$  hours. Punch down, form round loaf, and place in well greased pie pan. Let rise about 45 min. to 1 hour. Bake at  $350^{\circ}$  for 30-40 minutes.

Glenda Hillson

### Cranberry Bread

2 c. flour 1 c. sugar 1 Tbs. grated orange peel 1½ tsp. baking soda

½ c. chopped nuts 1 egg

1 tsp. salt ½ c. shortening

1 c. coarse chopped cranberries 3/4 c. orange juice

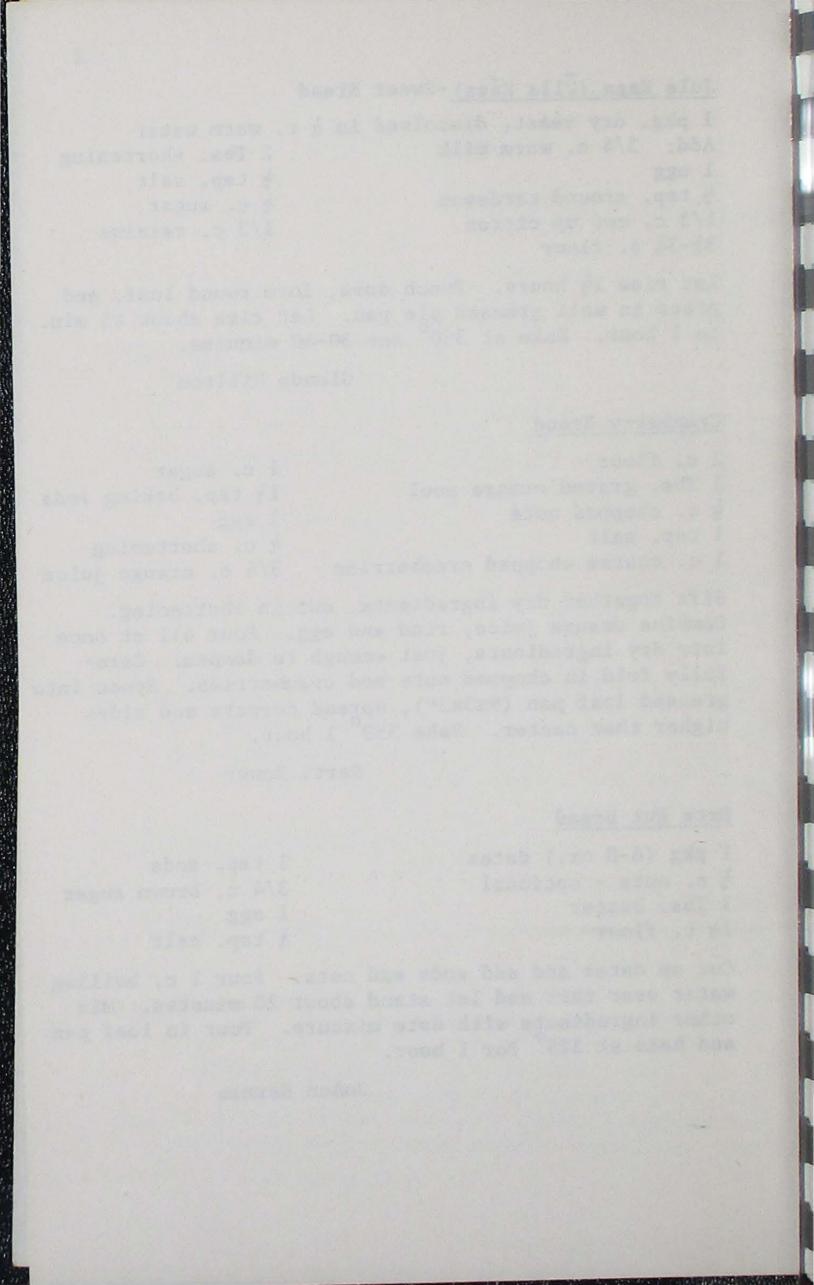
Sift together dry ingredients, cut in shortening. Combine orange juice, rind and egg. Pour all at once into dry ingredients, just enough to dampen. Carefully fold in chopped nuts and cranberries. Spoon into greased loaf pan (9x5x3"), spread corners and sides higher than center. Bake 350 1 hour.

Marti Bower

### Date Nut Bread

Cut up dates and add soda and nuts. Pour 1 c. boiling water over this and let stand about 20 minutes. Mix other ingredients with date mixture. Pour in loaf pan and bake at 325° for 1 hour.

JoAnn Harman



### Breakfast Cereal Bread

1 3/4 c. flour
2½ tsp. baking powder
3/4 c. Grape Nuts cereal
1 egg, well beaten

1 c. sugar
1 tsp. salt
1 c. milk
2 Tbs. shortening,melt

Mix flour with sugar, baking powder, and salt. Stir in cereal. Blend milk with egg and shortening. Add flour mixture, stirring until flour is moistened. Pour into greased 9x5" loaf pan. Bake at 350° for 1 hour or until done. Cool in pan 10 min. and remove and finish cooling on rack. For easier slicing, store bread overnight wrapped in foil. Good served with butter or cream cheese or peanut butter.

### Evy Bishop

### Kolaches

Dissolve 1 pkg. yeast in ½ c. warm water and 1 tsp. sugar.

Scald 1 c. milk. Add ½ c. butter, ½ tsp. salt. Let cool a bit. Add 2 beaten eggs. When cooled, add dissolved yeast and ½ tsp. vanilla.

Add 4 c. flour.\* Mix until dough leaves side of bowl. Let rise until double.

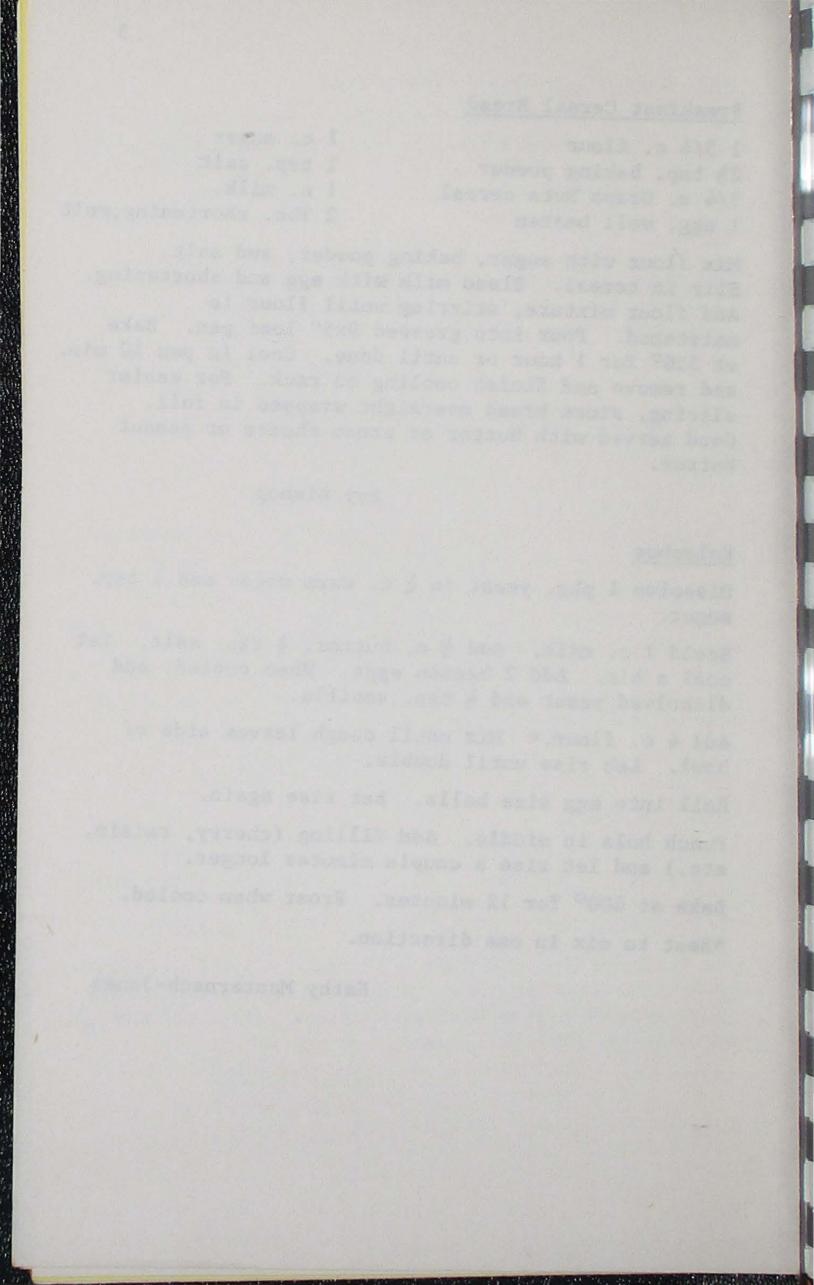
Roll into egg size balls. Let rise again.

Punch hole in middle. Add filling (cherry, raisin, etc.) and let rise a couple minutes longer.

Bake at 4000 for 12 minutes. Frost when cooled.

\*Best to mix in one direction.

Kathy Manternach-Jones



### Date Pecan Muffins

2 eggs, well beaten

\$\frac{1}{2} \text{ tsp. baking powder} \frac{1}{2} \text{ tsp. salt} \frac{1}{2} \text{ tsp. vanilla} \frac{1}{2} \text{ tsp. vanilla} \frac{1}{2} \text{ tsp. vanilla} \frac{1}{2} \text{ tsp. vanilla} \frac{1}{2} \text{ tsp. of the ly chopped pecans} \frac{1}{2} \text{ tsp. vanilla} \frac{1}{2} \text{ tsp. of the ly chopped pecans} \frac{1}{2} \text{ tsp. vanilla} \frac{1}{2} \text{ tsp. of the ly chopped pecans} \frac{1

Combine eggs with sugar and vanilla. Sift flour, measure and add baking powder and salt. Sift into egg mixture. Add dates and nuts, mix until well blended. Spoon into buttered and floured small muffin tins. Fill 2/3 full. Bake 400 about 10 min. Remove immediately from pans. Cool on rack. Slice in half. Take 3-oz. pkg. cream cheese and soften. Mix with small amount orange marmalade until fluffy. Spread on muffins with enough to make tiny ruffle peeking out of muffin; replace top.

Marti Bower

### Bran Muffins

1 c. 100% Bran

Pour water over bran and soak ½ hour. Mix:

½ c. Crisco

2 eggs

2 c. buttermilk

2 c. bran

2½ tsp. soda in buttermilk

½ tsp. salt

Cream Crisco, sugar. Add eggs, milk, soaked Bran, and flour. Mix well. Bake at 400° for 15 minutes. Store in refrigerator up to 3 weeks.

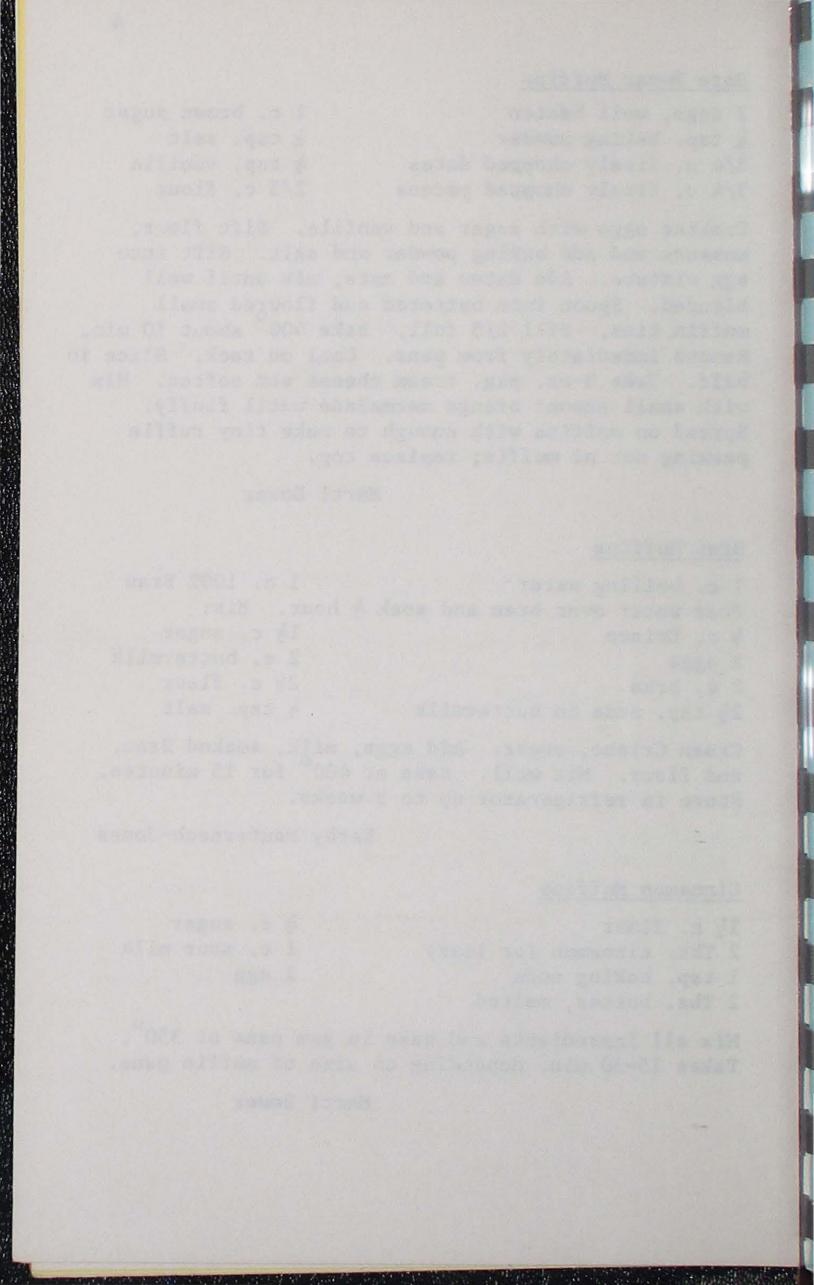
Kathy Manternach-Jones

### Cinnamon Muffins

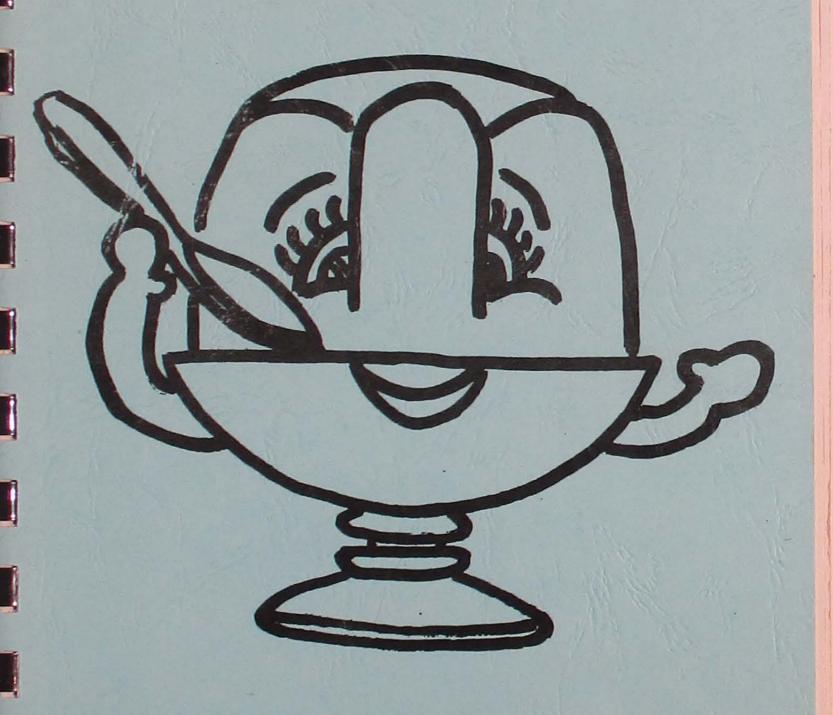
1½ c. flour
2 Tbs. cinnamon (or less)
1 tsp. baking soda
2 Tbs. butter, melted
2 c. sugar
1 c. sour milk
1 egg

Mix all ingredients and bake in gem pans at 350°. Takes 15-30 min. depending on size of muffin pans.

Marti Bower



### DESSERTS





### DESSERTS

### Bishop's Chocolate Pie

Crust: 12 c. crushed vanilla wafers

支 c. sugar

6 Tbs. soft oleo

Mix and put into 9" pie pan. Bake 5 min. 375°. Cool. Filling: 1/3 c. milk

1 qt. soft vanilla ice cream

1 sm. pkg. instant chocolate pudding

Mix milk and pudding together. Add soft ice cream and pour into crust. Serve with Cool Whip ( or top with) and decorate with Hershey candy bar shavings.

Refrigerate.

Wana Johnson

### Pineapple Cake

Mix together in mixing bowl:

2 c. flour, sifted 2 tsp. soda

1½ c. white sugar 2 eggs

1 #2 can crushed pineapple

Pour into greased and floured 9 x 13" pan. Mix and sprinkle over cake:

½ c. brown sugar ½ c. nuts

½ c. coconut

Bake for 45 minutes at 350°.

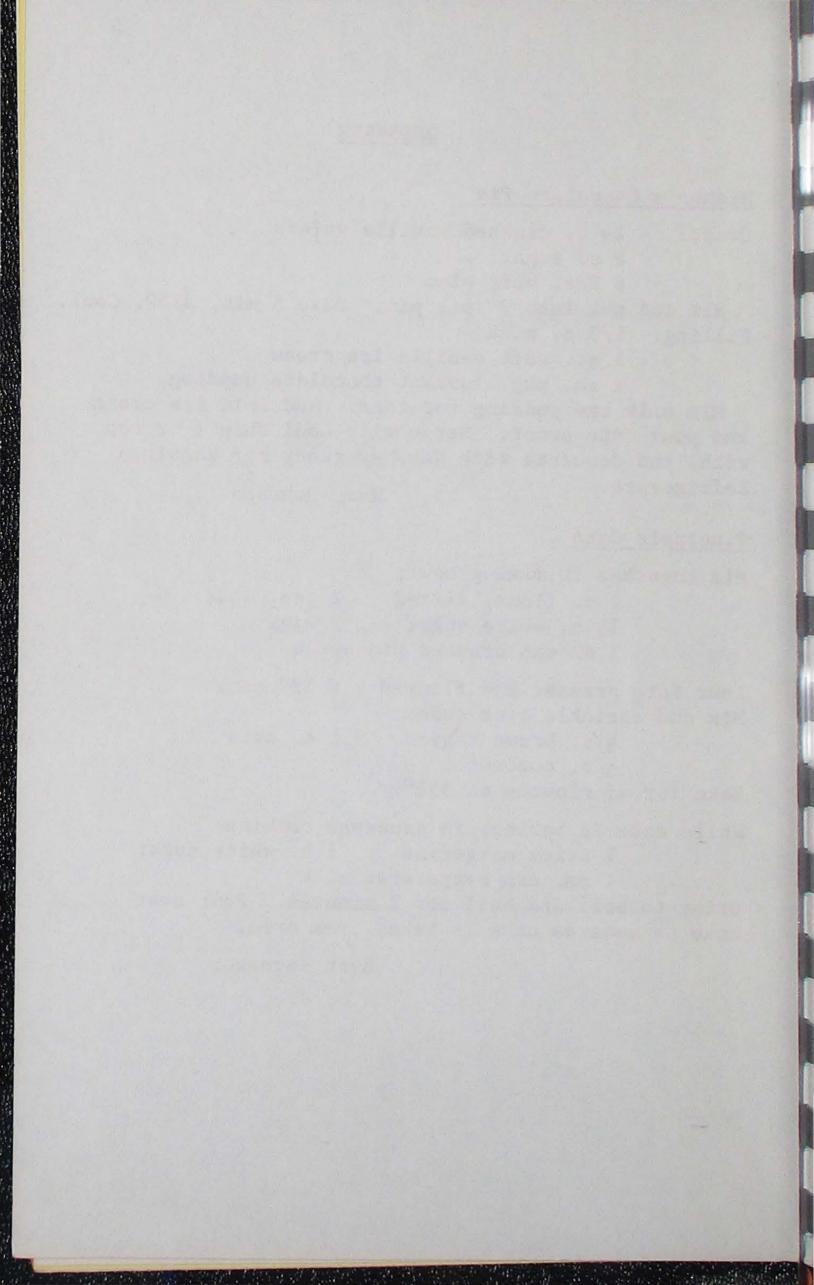
While cake is baking, in saucepan combine:

1 stick margarine 1 c. white sugar

1 sm. can evaporated milk

Bring to boil and boil for 2 minutes. Pour over cake as soon as cake is taken from oven.

Ruth Severson



### Carrot Cake

2 c. grated carrots

1½ c. oil

支 tsp. soda

支 tsp. salt

¿ c. wheat germ, wheat cereal, or bran cereal

₹ c. chopped nuts

★ c. coconut-optional

2 c. sugar

4 eggs

1 tsp. cinnamon

1½ c. flour

\$ c. raisins-optional

Beat sugar, oil and eggs. Add flour, wheat germ or cereal. Add remaining dry ingredients. Add carrots, nuts, raisins, and coconut. Bake at 350° 45 min. in greased and floured 9x13" pan. Can be frosted with cream cheese frosting.

Luana Boten

### Coconut Crunch

1 c. crushed graham crackers \( \frac{1}{2} \) c. moist coconut } tsp. salt ½ c. English walnuts

Mix the above together. Beat 4 egg whites. When frothy, add 1 c. sugar, gradually. Beat until shiny. Add 1 tsp. vanilla and fold into graham cracker mixture. Put in well greased pie tin. Bake 350° 30-35 minutes. Serve with Butterbrickle ice cream.

Alice Martin

### Cherry Chocolate Bars

1 pkg. Devils Food Cake Mix\*

1 can (2 c.) cherry pie filling

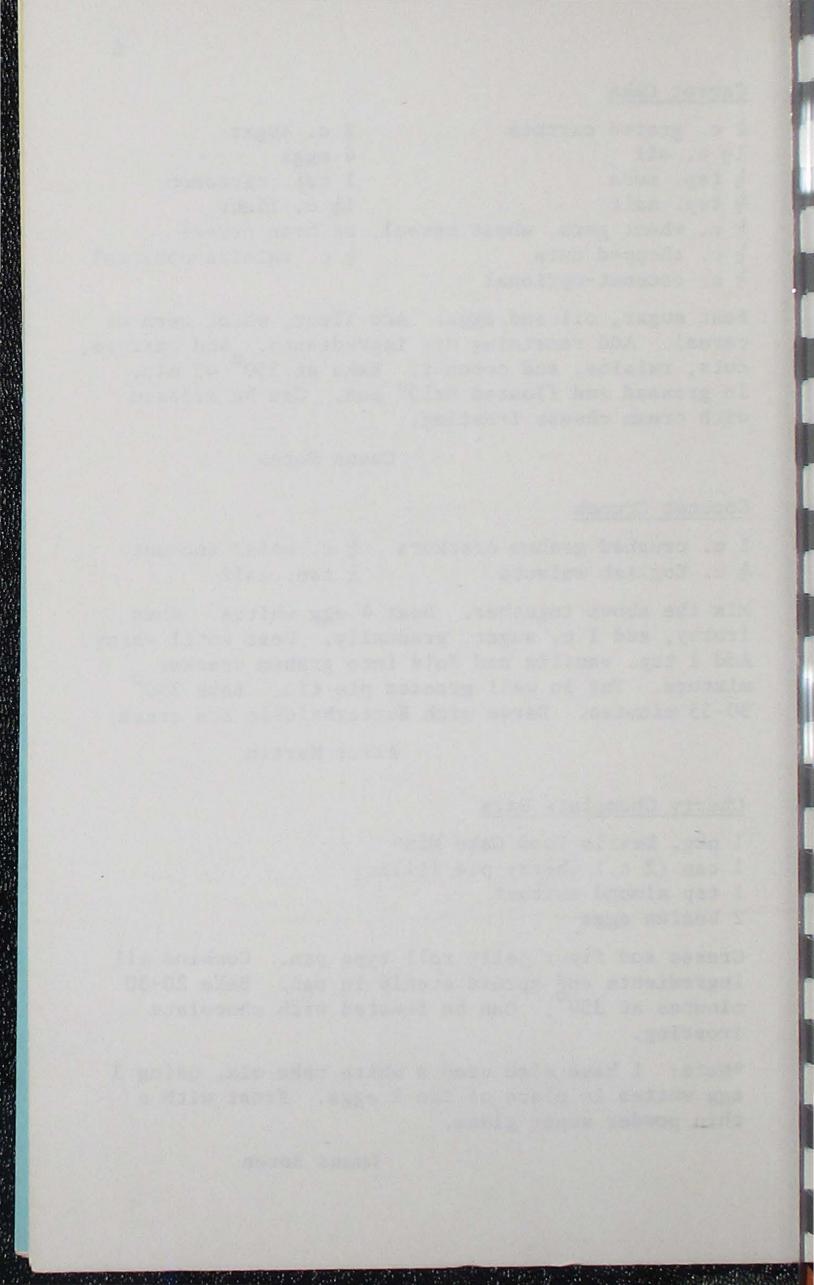
1 tsp almond extract

2 beaten eggs

Grease and flour jelly roll type pan. Combine all ingredients and spread evenly in pan. Bake 20-30 minutes at 350°. Can be frosted with chocolate frosting.

\*Note: I have also used a white cake mix, using 3 egg whites in place of the 2 eggs. Frost with a thin powder sugar glaze.

Luana Boten



### Danish Puff

 c. butter, softened 2 tbs. water 1 c. water

1 c. flour

1 c. flour ½ c. butter 1 tsp. almond extract 3 eggs.

Cut ½ c. butter in 1 c. flour. Sprinkle 2 Tbs. water and mix. Round in ball. Divide in 2. On ungreased baking sheet pat each 1/2 into strip 12x3" strips 3" apart.

Heat & c. butter and 1 c. water to rolling boil. Remove, quickly stir in almond extract and 1 c. flour. Stir vigorously over low heat until mixture forms a ball. (About 1 minute) Remove from heat. Beat in eggs all at once until smooth and glossy. Divide in half. Spread evenly over rest. Bake 60 minutes or until top is crisp and brown. Cool. Topping will shrink and fall forming custardy top.

Frost with 12 c. powdered sugar, 2 Tbs. soft butter, 1½ tsp. vanilla, and 1-2 Tbs. warm water.

Julie Tarbox

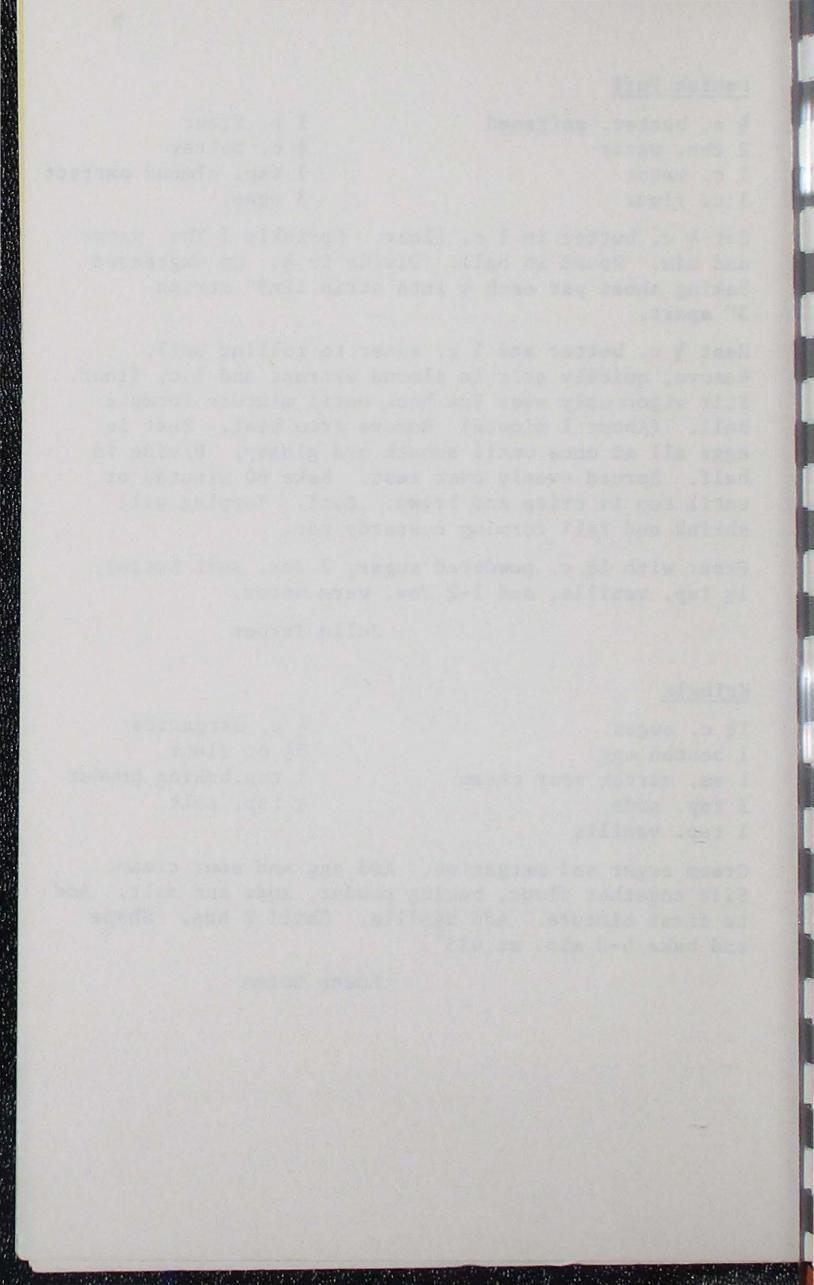
### Kringla

1½ c. sugar 1 beaten egg 1 sm. carton sour cream 1 tsp. soda 1 tsp. vanilla

支 c. margarine 3½ c. flour 1 tsp.baking powder 表 tsp. salt

Cream sugar and margarine. Add egg and sour cream. Sift together flour, baking powder, soda and salt. Add to first mixture. Add vanilla. Chill 2 hrs. Shape and bake 6-8 min. at 425.

Luana Boten



### Cherry Coffee Cake

1 c. butter 1 3/4 c. sugar

4 eggs 1½ tsp. baking powder

2½ c. flour 1 tsp. vanilla

Filling:

1 can cherry pie filling

Glaze:

1 c. powdered sugar milk

Pour half of batter into greased 9 x 13" pan. Spread with filling. Top with rest of batter. Bake 30-45 minutes at  $350^{\circ}$ . Glaze while warm.

Wana Johnson

### Butterscotch Potato Chip Cookies

Cream:

1 c. shortening 1 c. brown sugar

1 c. sugar 2 beaten eggs

Sift together:

1 tsp. soda 2 c. flour

1 tsp. baking powder

Add:

2 c. crushed potato chips 2 c. coconut

2 c. butterscotch chips

Bake in 350° oven until done.

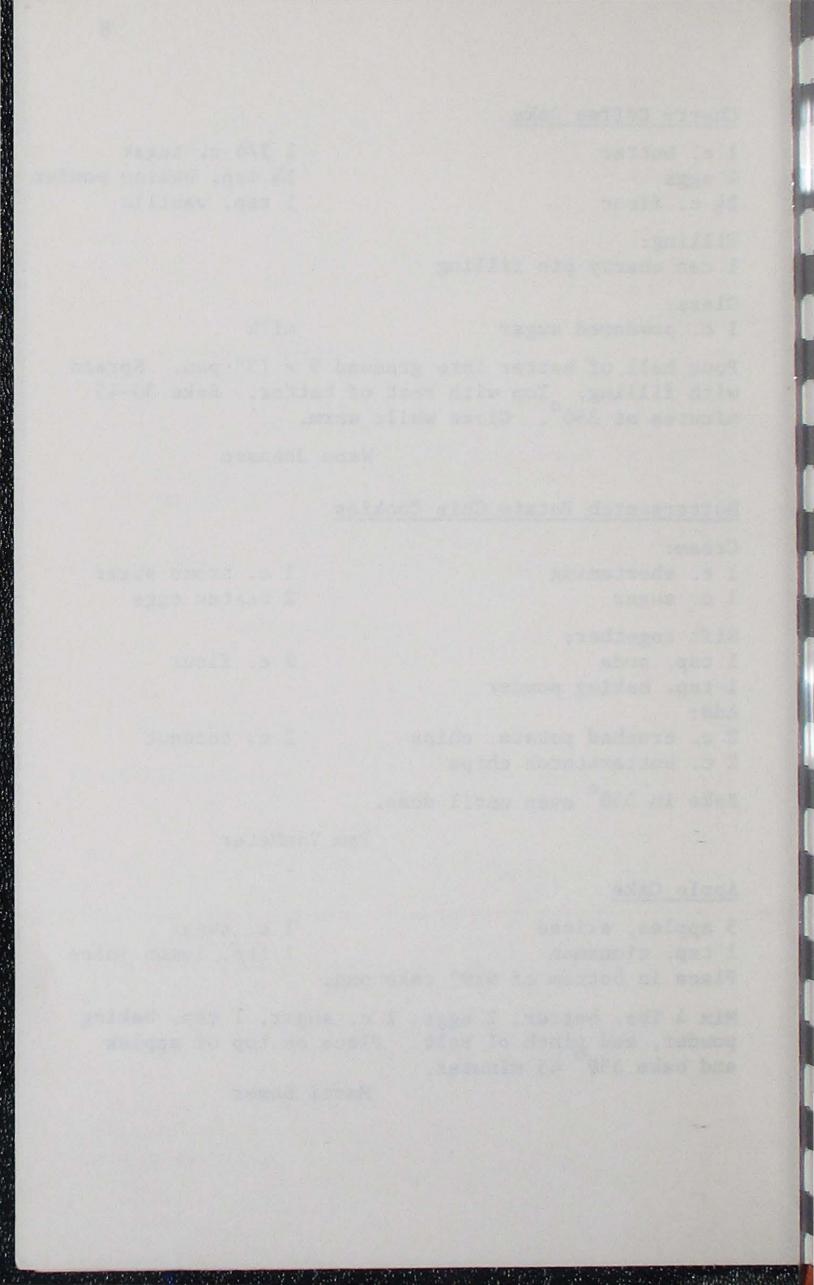
Pam VanMeter

### Apple Cake

5 apples, sliced 1 c. sugar 1 tsp. cinnamon 1 tsp. lemon juice Place in bottom of 9x9" cake pan.

Mix 4 Tbs. butter, 2 eggs, 1 c. sugar, 1 tsp. baking powder, and pinch of salt. Place on top of apples and bake 350 45 minutes.

Marti Bower



### Brownies

1 stick oleo

1 c. sugar

4 eggs

1 can Hershey Syrup

1 c. flour

½ c. nuts

Cream oleo and sugar. Mix in each ingredient in order listed above. Spread on greased 17x 14" cookie sheet. Bake 30 minutes at 375°.

Glenda Hillson

### O'Henry Bars

4 c. oatmeal

½ c. white syrup

1 c. oleo

Mix. Pat in pan and bake 10-15 minutes at 350°. When cool spread 1 c. chocolate chips, melted and \( \frac{1}{2} \) c. peanut butter on top.

Kathy Manternach-Jones

### Blueberry Dessert

10 graham crackers

½ c. melted butter

戈 c. sugar

Mix and put into an 8x8" or 8x10" cake pan. Beat until smooth 2 eggs. Add ½ c. sugar, 1 tsp. vanilla, and 8 oz. Philadelphia cream cheese. Pour over cracker mixture. Bake 325° for 25 minutes. When done, spread 1 can blueberry pie filling over the top. Chill. Serve with whipped cream.

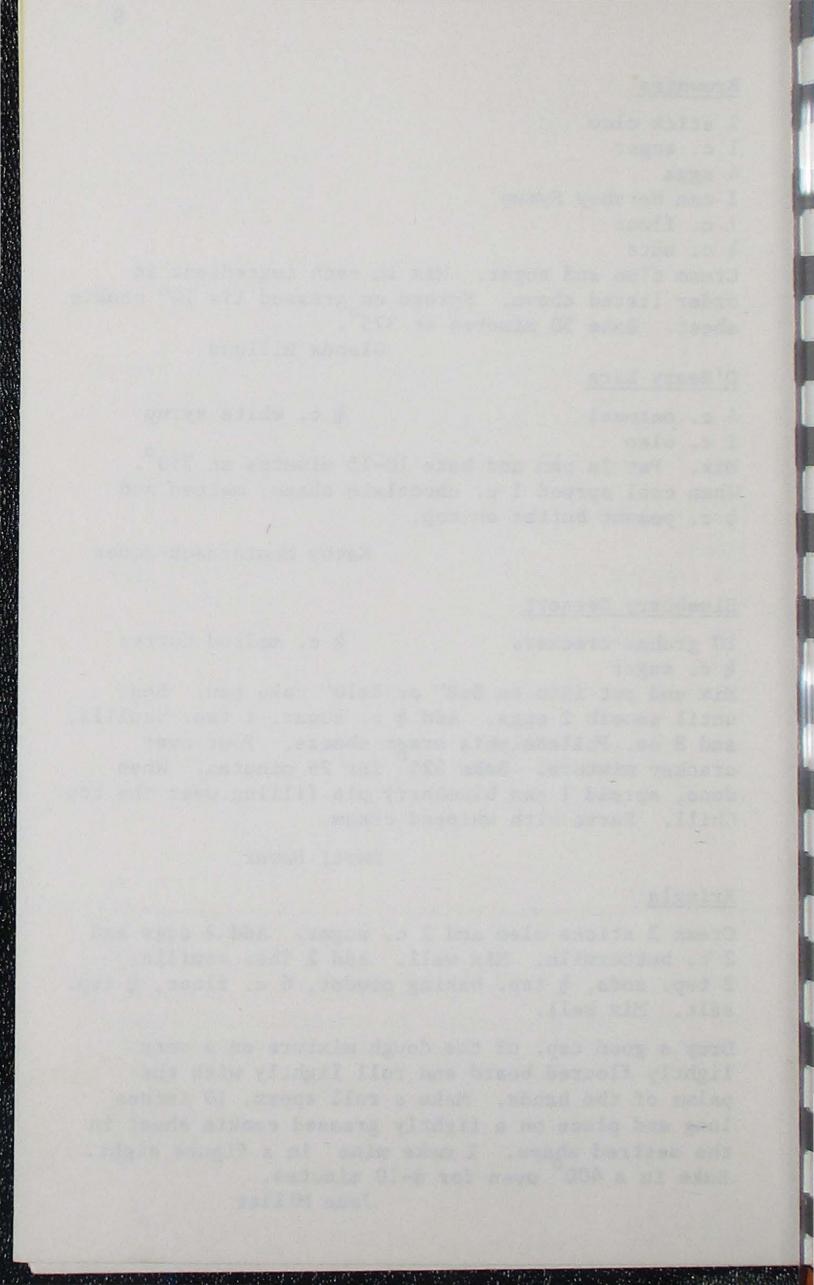
Marti Bower

### Kringla

Cream 2 sticks oleo and 2 c. sugar. Add 2 eggs and 2 c. buttermilk. Mix well. Add 2 Tbs. vanilla, 2 tsp. soda, ½ tsp. baking powder, 6 c. flour, ½ tsp. salt. Mix well.

Drop a good tsp. of the dough mixture on a very lightly floured board and roll lightly with the palms of the hands. Make a roll apprx. 10 inches long and place on a lightly greased cookie sheet in the desired shape. I make mine in a figure eight. Bake in a 400° oven for 8-10 minutes.

Jane Miller



### Lazy Daisy Cake

Beat: 2 eggs, 1 c. sugar, and 1 tsp. salt.
Add 1 c. flour, 1 tsp. baking powder, and 1 tsp.
vanilla.

Scald & c. milk and 1 Tbs. butter and add to above mixture.

Bake 30-40 minutes at 350°. Remove from oven, frost and return to brown. Nuts or cocoanut may be added to frosting.

Frosting: 5 Tbs. brown sugar, 2 Tbs. butter, and 2 Tbs. cream.

Shelley DeHart

### Walnut Frosties

1 c. brown sugar
1 egg 1 tsp. vanilla
2 c. flour ½ tsp. soda

k tsp. salt Roll in 1 inch balls. Press fingerprint in top. Fill with topping. Bake for 10 min. at 350°.

Topping:

1 c. walnuts, chopped ½ c. brown sugar ½ c. sour cream

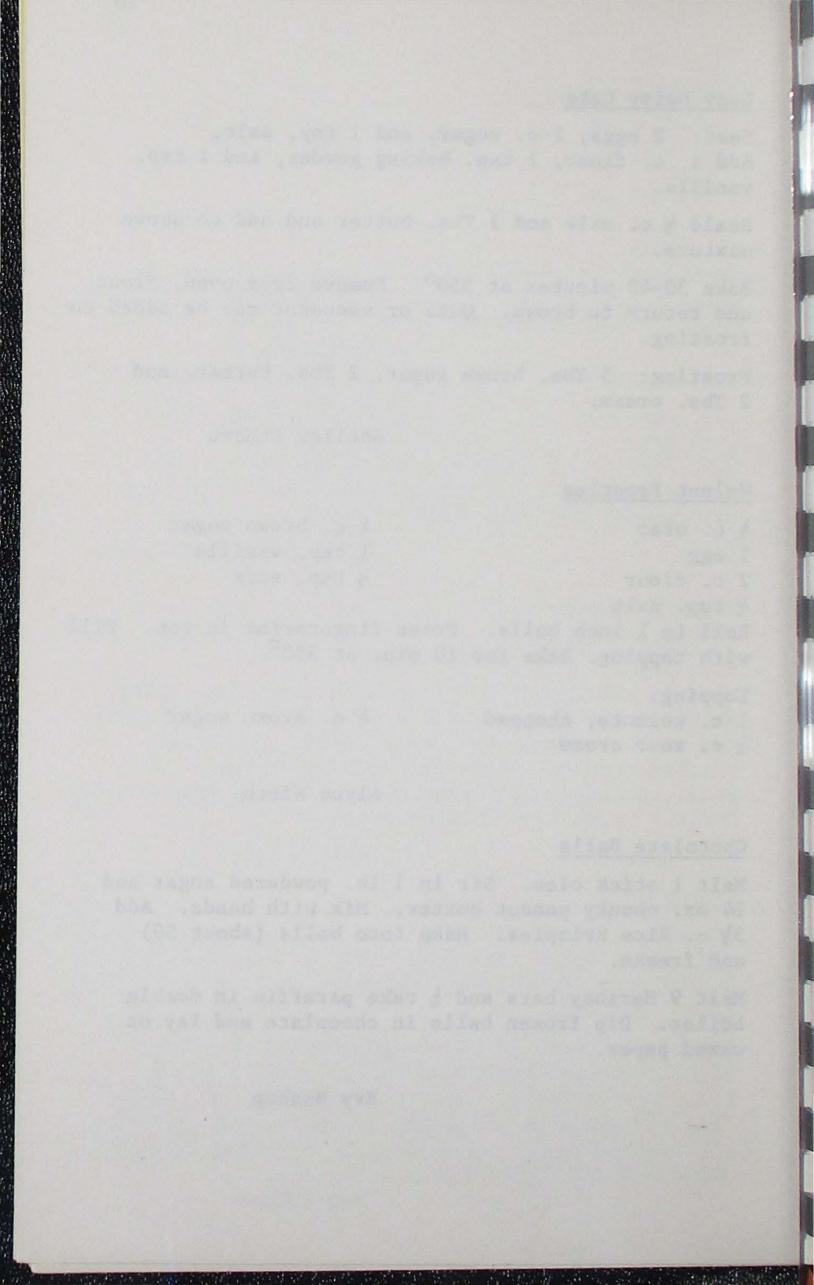
Alyce Wirth

### Chocolate Balls

Melt 1 stick oleo. Sir in 1 lb. powdered sugar and 14 oz. chunky peanut butter. Mix with hands. Add 3½ c. Rice Krispies. Make into balls (about 50) and freeze.

Melt 9 Hershey bars and % cake paraffin in double boiler. Dip frozen balls in chocolate and lay on waxed paper.

Evy Bishop



### Swedish Rice Pudding

3/4 c. rice 4 c. milk 4 eggs (separated) ½ tsp. salt ½ c. sugar 1 Tbs. cornstarch 1 tsp. vanilla

Boil rice in 8 c. rapidly boiling water with 1 tsp. salt for 20-25 minutes. Pour rice into sieve or colander, blanch with cold water to separate rice. Let milk come to boil. Add rice, sugar, salt, and cornstarch. Then add beaten egg yolks. Let come to a boil again. Add vanilla. Pour in baking dish 12x8". cover with meringue made from 4 egg whites plus 5 Tbs. sugar. Bake for 20 minutes in 350° oven.

Char Sudduth

### Curried Fruit Bake

1 1g. can cling peach halves 1 #2 can pineapple slices ½ c. butter 3/4 c. brown sugar 1 can pear halves 6 marachino cheeries 2 tsp. curry powder

Heat oven to 325°. Drain fruit on paper towel very well (at least 2 hours). Arrange in 1½ qt. casserole. Melt rest of ingredients and spoon over fruit. Bake 1 hour uncovered. Can be made before hand and stored in refrigerator. Reheat 30 minutes.

Marti Bower

### Double Apricot Pie

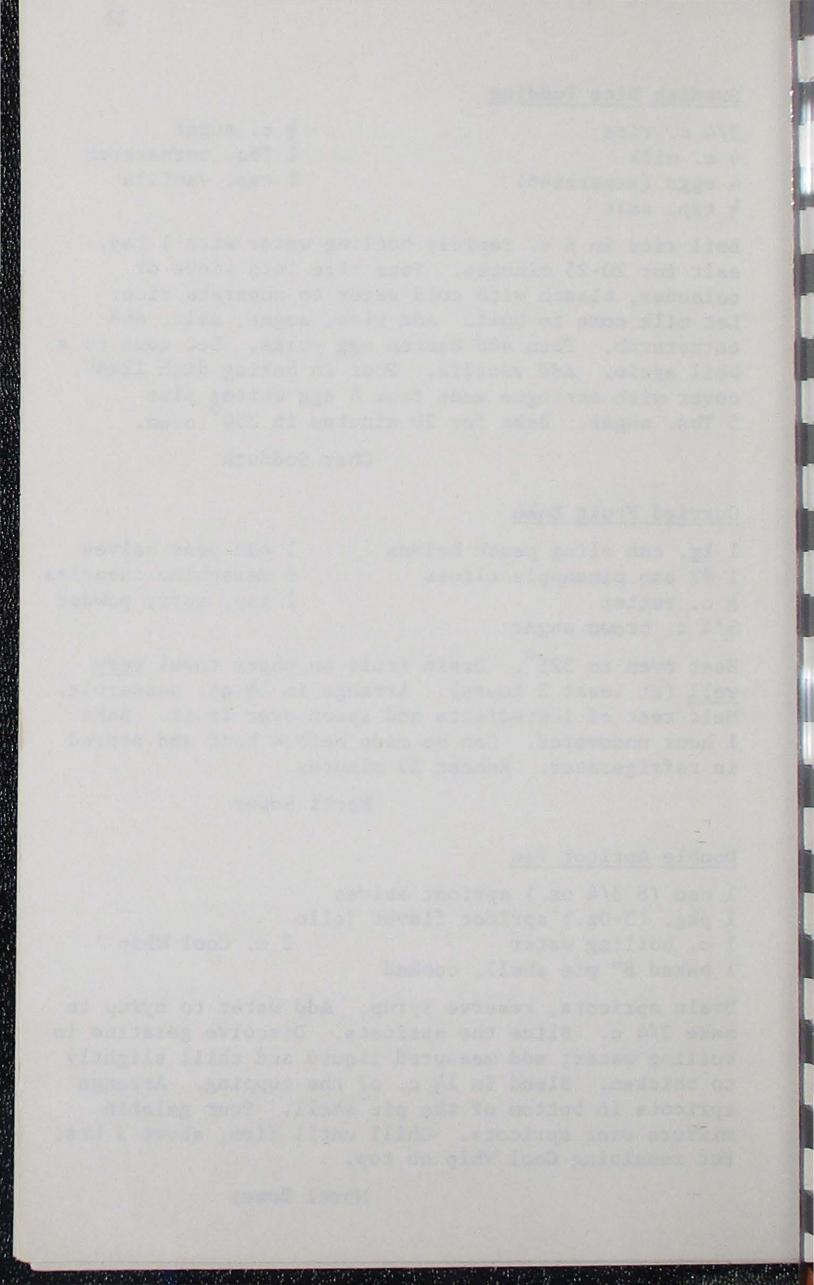
1 can (8 3/4 oz.) apricot halves
1 pkg. (3-0z.) apricot flavor jello

1 c. boiling water 2 c. Cool Whip

1 baked 8" pie shell, cooked

Drain apricots, reserve syrup. Add water to syrup to make 3/4 c. Slice the apricots. Dissolve gelatine in boiling water; add measured liquid and chill slightly to thicken. Blend in  $1\frac{1}{2}$  c. of the topping. Arrange apricots in bottom of the pie shell. Pour gelatin mixture over apricots. Chill until firm, about 3 hrs. Put remaining Cool Whip on top.

Marti Bower



### Tassies

Filling:

12 tsp. salt

2 c. brown sugar

6 Tbs. melted oleo

13 to 2 c. chopped pecans

7 eggs

12 c. white Karo syrup

1½ tsp. vanilla

### Crust:

2 c. oleo or butter 6 oz. cream cheese

2½ c. unsifted flour ½ tsp. salt

Mix crust and chill. Take ball of crust about size of walnut. Either roll out and press into tassie pans or just press ball into pan. Fill with filling. Bake at 350° for 20 munutes. Makes about 96 tassies.

Alyce Wirth

### Chocolate Drop Cookies

1 c. oleo 1½ c. sugar 3½ c. flour

1 tsp. soda

2 tsp. vanilla

2 eggs

10 Tbs. cocoa

1 tsp. salt

1 c. milk

Cream shortening and sugar. Beat in eggs. Add sifted dry ingredients alternating with milk. Mix well and stir in vanilla. Drop from tsp. Bake at 350° for a while. Then put 4 little marshmallows on top and bake a few minutes longer. Watch carefully. Frost when cooled with chocolate frosting.

Kathy Manternach-Jones

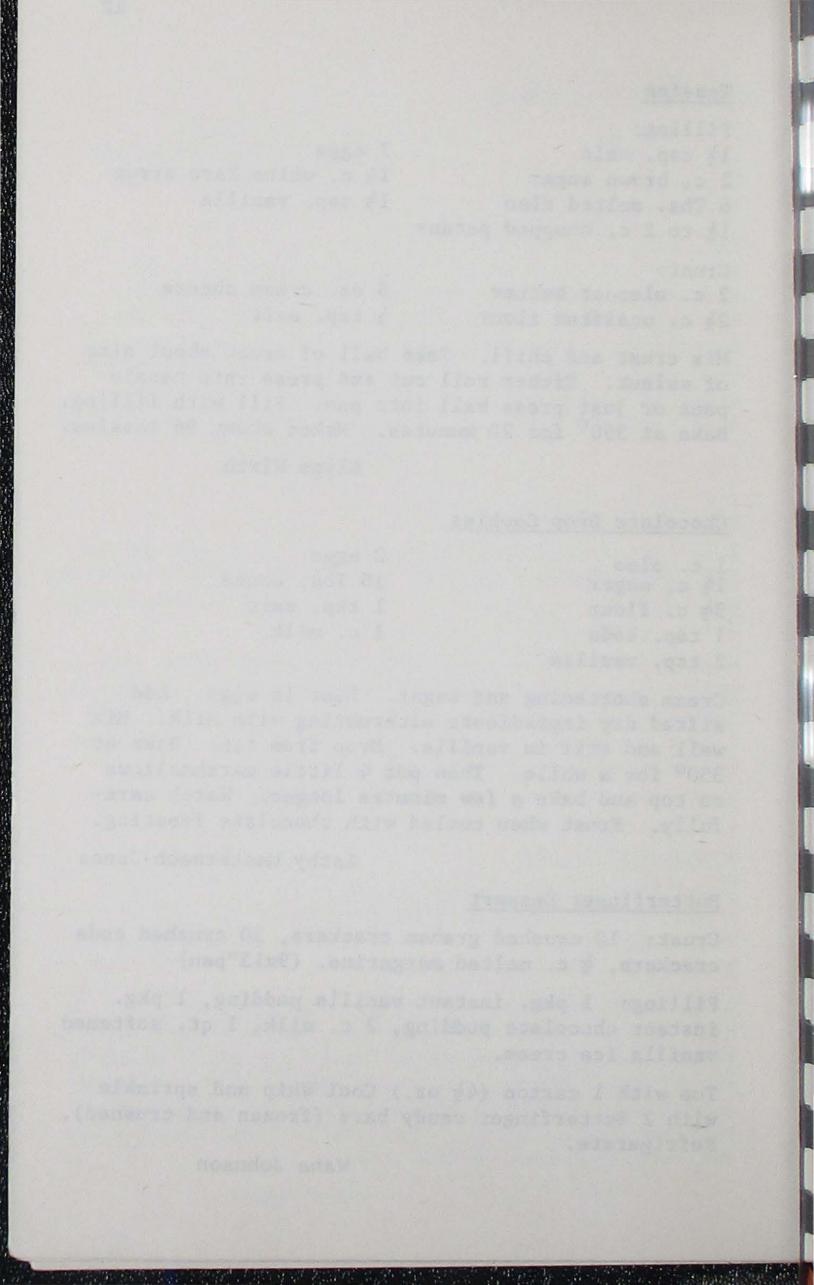
### Butterfinger Dessert

Crust: 10 crushed graham crackers, 30 crushed soda crackers, & c. melted margarine. (9x13"pan)

Filling: 1 pkg. instant vanilla pudding, 1 pkg. instant chocolate pudding, 2 c. milk, 1 qt. softened vanilla ice cream.

Top with 1 carton (42 oz.) Cool Whip and sprinkle with 2 Butterfinger candy bars (frozen and crushed). Refrigerate.

Wana Johnson



### Apple Crisp

Place in greased dish, 5 to 6 c. sliced apples. Mix together with fork, until crumbly and sprinkle over apples the following:

1 c. flour ½ c. sugar

3/4 tsp salt 1 unbeaten egg

1 tsp. baking powder

Pour over all 1/3 c. melted and cooled butter.

Sprinkle with ½ tsp. cinnamon. Bake 30-40 minutes in moderate oven. Serve with cream or ice cream.

Shelley DeHart

### Chocolate Drop Cookies

1 c. shortening
2 c. brown sugar
4 sq. melted chocolate
2 tsp. vanilla

2 beaten eggs 1 c. milk 1 c. nuts

Add:

2½ c. flour 1 tsp. soda 1 tsp. salt

Drop by teaspoonful onto cookie sheet. Bake at 400° for 6 to 7 minutes or until done.

Glenda Hillson

### Carrot Bars

Beat 4 eggs together well. Add 1 c. white sugar and 1 c. salad oil. Mix well. Add 3 jars (lg.) junior carrots. Mix well. Add 2 c. flour, 2 tsp. soda, 1 tsp. salt, and 1 tsp. cinnamon. Mix well and pour into greased cookie sheet. Bake 30 minutes at 350°.

When cool, frost with:

Mix 1 small pkg. Philadelphia cream cheese softened to room temperature and 4 Tbs. margarine softened to room temperature. Add 1½ c. powdered sugar and ½ tsp. vanilla.

Ruth Severson

### Mayonnaise Cake

3 c. flour
3 tsp. soda
1½ c. salad dressing
1½ tsp. vanilla

1½ c. sugar 6 Tbs. cocoa 1½ s. water

Mix all together. Bake at 350° until no finger print in cake. Use 9x13" pan.

Alyce Wirth

### Texas Sheet Cake

2 c. flour Sift and set aside. 2 c. sugar

Mix in saucepan: 2 sticks oleo, 1 c. water, 4 Tbs. cocoa, ½ tsp. salt. Bring to boil. Pour over flour mixture. Mix well. Add ½ c. buttermilk (or sour milk), 2 eggs, 1 tsp. vanilla, ½ tsp. cinnamon, 1 tsp. soda. Pour in cookie sheet with 1" sides. Bake at 350° for 20-25 minutes.

### Frosting:

4 Tbs. cocoa 6 Tbs. milk ½ c. oleo

salt

Bring to boil. Add 1 box powdered sugar and beat.
Add 1 tsp. vanilla and 1 c. chopped nuts. Beat until
thick. Spread on cake.

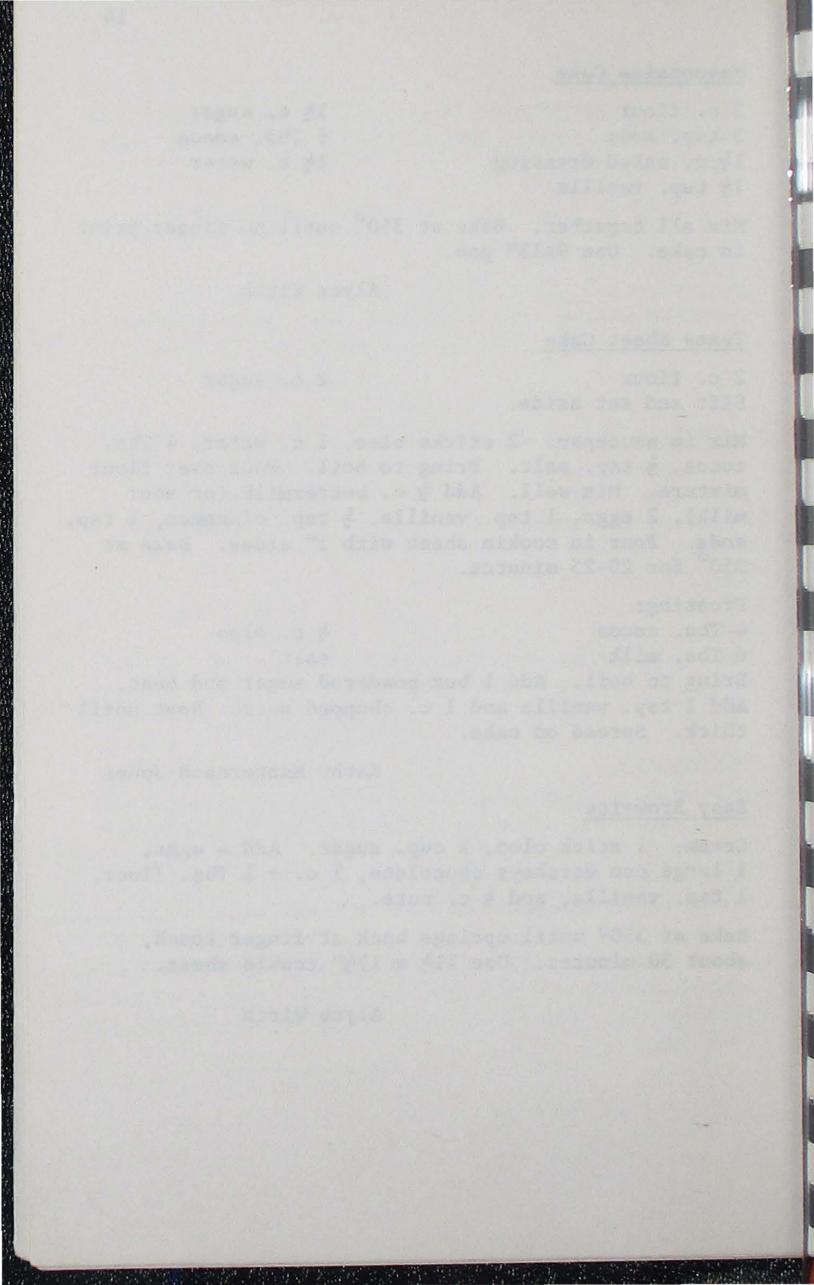
Kathy Manternach-Jones

### Easy Brownies

Cream: 1 stick oleo, 1 cup. sugar. Add 4 eggs, 1 large can Hersheys chocolate, 1 c. + 1 Tbs. flour, 1 tsp. vanilla, and ½ c. nuts.

Bake at  $350^{\circ}$  until springs back at finger touch, about 30 minutes. Use  $11\frac{1}{2} \times 17\frac{1}{2}$ " cookie sheet.

Alyce Wirth



## Salted Peanut Cookies

2 c. sugar (1 brown-1 white) 3 c. oatmeal

1½ c. shortening

2½ c. flour

1 tsp. baking powder

tsp. cream of tarter

1 c. peanuts

2 eggs

1 tsp. soda

1 tsp. vanilla

tsp. salt

Make in balls. Flatten with fork. Bake at 350° for 10 to 12 minutes.

Leonard Lapehn

## Caramels

Melt: 1 c. oleo

Stir in: 1 can Eagle Brand Milk

1 box Brown sugar

1 c. Karo syrup

Combine and cook in heavy sauce pan. Stir frequently until reaches 245° (hard ball). Remove from heat. Add 1 tsp. vanilla. Pour into 8x8x2" buttered dish. cool and cut and wrap. (May add 2 c. nuts.)

In microwave, it takes about 20 minutes.

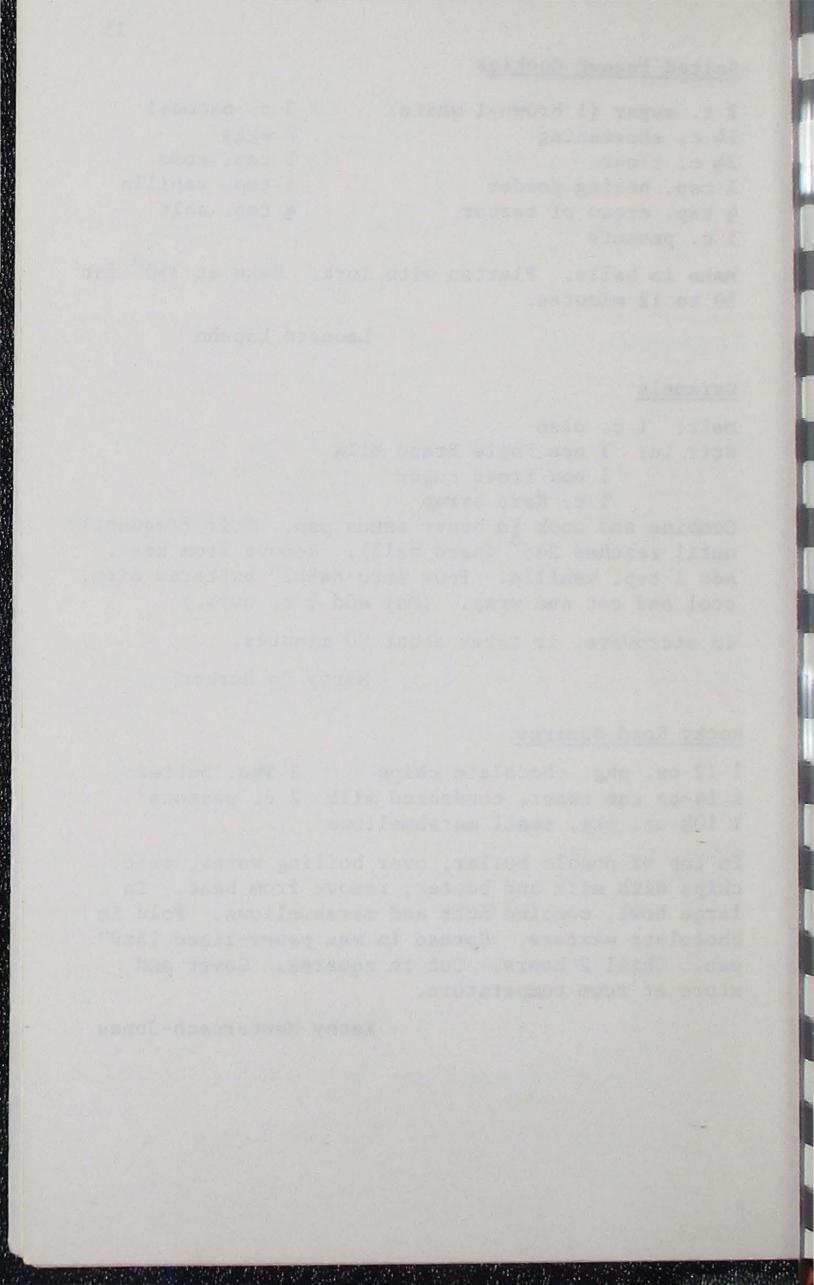
Betty Jo Harker

# Rocky Road Squares

1 12-oz. pkg. chocolate chips 2 Tbs. butter 1 14-oz can sweet. condensed milk 2 c. peanuts 1 10½-oz. pkg. small marshmellows

In top of double boiler, over boiling water, melt chips with milk and butter; remove from heat. In large bowl, combine nuts and marshmellows. Fold in chocolate mixture. Spread in wax paper-lined 13x9" pan. Chill 2 hours. Cut in squares. Cover and store at room temperature.

Kathy Manternach-Jones



# Apricot Whip Pie

Cook dried apricots and run through sieve. (1 1b. makes 2)

1 c. apricot pulp 3 tsp. lemon juice

½ c. sugar + ½ c. 3 egg whites

Beat egg whites stiff and add ½ c. sugar. Fold into pulp and fill baked pie shell. Bake in slow oven until just set (about 15 min.) Chill and serve with whipped cream.

#### Alice Martin

## Boughnut Drops

½ c. flour1/3 c. sugar2 tsp. baking powder½ tsp. salt½ tsp. cinnamon½ tsp. nutmeg½ c. milk2 Tbs. oil½ tsp. vanilla1 egg

Combine flour, sugar, baking powder, salt, and spices. Stir in milk, oil, vanilla, and egg. Drop by teaspoons full in pan of about 3 inched of hot oil. Fry until browned. Drain and roll in a cinnamon sugar mixture while warm.

Luana Boten

# Molasses Cookies

Mix together thoroughly:

3/4 c. soft shortening
1 egg
1 c. brown sugar
2 c. molasses

Sift together and stir in:

2½ c. flour

2 tsp. baking soda

1 tsp. gingar

1 tsp. ginger

Chill dough. Roll into balls the size of large walnut. Dip tops in sugar. Place sugared side up 3" apart on a greased cookie sheet. Sprinkle each cooky with 2 or 3 drops of water to produce a cracked surface. Bake until set, not hard (10 to 12 minutes) at 350°. Makes about 4 dozen.

Leonard Lapehn

## Coffee Cake

1 pkg. lemon cake mix 3/4 c. cooking oil

1 pkg. instant lemon pudding 3/4 c. water

4 eggs 1 tsp. vanilla

Mix cake ingredients 8 minutes at high speed.

Mix together 2 c. powdered sugar and 2 tsp. cinnamon.

Pour half of cake mixture into bundt pan - sprinkle sugar and cinnamon mixture over to cover the rest of the cake mixture.

Bake 40 to 50 minutes at 350°. Frost with glaze.

Joyce McWilliams

#### Chocolate Cake

1 tsp. vanilla

minutes or until done.

 1c. sugar
 1 Tbs. vinegar

 1½ c. flour
 1 c. cold water

 ½ tsp. salt
 ½ c. cocoa

 1/3 c. veg. or corn oil
 1 tsp. sada

Mix together dry ingredients. Mix in vinegar and water. Mix in oil. Mix in vanilla. Put in greased 8x8 or 9x9" pan. Bake in 350° oven for 25-30

You can double this recipe for one 9 x 13" pan.

Glenda Hillson

## Easy Crisp

1 can peach pie filling 1 box white cake mix 1 can apricot pie filling 2 sticks oleo

Butter 9x13" cake pan. Put in pie fillings. Spread cake mix on top. Cut up oleo in small pieces on top of mix. Bake 350 until golden brown about 35-45 minutes.

Variations: Apple filling or slices with yellow or spice cake. For smaller portion, use 1 can filling, 1 cinch cake mix and 1 stick oleo.

Betty Jo Harker

## Fruit Cobbler

1 qt. of any kind of fruit

½ c. sugar ½ c. milk

1 c. flour 1 Tbs. soft butter

1 tsp. baking powder 1 tsp. vanilla

Place fruit in container that can be used on burner as well as in the oven. Heat fruit on burner to boiling. Mix other ingredients to make a dough and drop by spoonfuls into boiling fruit. Allow it to boil rapidly for 3 minutes. Then place in 350 oven for 30 minutes or until it is a golden brown.

Lavone Newell

## Peanut Butter Fingers

Cream:

½ c. butter ½ c. sugar or honey

1/2 c. firmly packed brown sugar

Blend in:

1 unbeaten egg 1/3 c. peanut butter

½ tsp. soda ½ tsp. salt

½ tsp. vanilla

Stir in:

1 c. flour 1 c. rolled oats

(can include some wheat germ for part of oats)
Spread in greased 13x9" pan. Bake at 350° for 25 min.
(about 30 min. if you use honey). Sprinkle with

1 6-oz. pkg. chocolate chips. Let stand 5 minutes.

Combine ½ c. powdered sugar, ½ c. peanut butter, 2-4 Tbs. evaporated milk or regular milk and mix well.

Spread the chocolate. Drizzle with the peanut butter mixture. Cool and cut.

Maggie Hughes

# Chocolate Chip Frosting

1 1/3 c. sugar 6 Tbs. oleo

6 Tbs. milk

Boil 45 seconds. Add ½ c. chocolate chips. Beat until almost thick and spread.

Glenda Hillson

## Chocolate Cake

Mix in bowl:

2 c. flour

2 tsp. soda

Add:

1 c. salad dressing

1 c. warm coffee

Bake in 9x13" pan at 375 for 30-40 minutes or until toothpick comes out clean.

1 1/3 c. sugar 5 Tbs. cocoa

2 tsp. vanilla

2 Tbs. soft butter

Lavone Newell

## Struesel Filled Coffee Cake

3 c. sifted flour 1 tsp salt 6 tsp. baking powder 1½ c. sugar Sift dry ingredients. Cut ½ c. shortening into the dry ingredients. Blend in 2 beaten eggs, 1 c. sweet milk, 2 tsp. vanilla. Beat enough to mix well and divide batter in half. Pour 2 of the mixture in 9x13" cake pan. Next filling and then the rest of the batter.

Filling:

1 c. brown sugar

4 tsp. cinnamon

1 c. nuts (optional)

4 Tbs. flour

4 Tbs. melted butter

JoAnn Harman

# Mandarin Orange Cake

1 c. flour

1 c. sugar

1 tsp baking soda

1 egg

1 sm. can mandarin oranges with liquid-1 tsp. vanilla

tsp. salt

nuts - optional

Mix in order listed. Pour in 8x8" greased cake pan. Bake for 30 minutes at 350°.

Topping:

3/4 c. brown sugar

3 Tbs. butter

3 Tbs. milk

Bring to boil and pour over warm cake.

## Caramels

2 c. white sugar 1 c canned milk

½ c. whipping cream 1 c. light Karo syrup

₹ c. milk

Combine and cook to 242°. Stir constantly. When nearly done, add ½ c. melted butter or oleo. When done, add 2 Tbs. vanilla. Cool in buttered pan.

Cut into pieces and wrap in wax paper.

Alyce Wirth

# Peanut Toffee Bars (Excellent for microwave)

2/3 c. melted butter 4 c. oatmeal
3 tsp. vanilla pinch of salt
1 c. brown sugar ½ c. white syrup

Pat into an 8" square pan. Bake 4-5 min.

Top with:  $\frac{1}{2}$  c. milk chocolate chips and 1/3 c. peanut butter melted in microwave.

Wana Johnson

# Peanut Clusters

1 lb. white almond bark 1 12-oz. pkg. choc. chips
Melt in double boiler. Add 2 or 3 bags salted peanuts.
Drop in spoonfulls on wax paper. Let set and cool.
Ready to eat.

Alyce Wirth

# Almond Rocha Candy

1 c. sugar 2-3 Hershey Bars 1 c. butter

1 c. chopped almonds

Melt butter. Add sugar, stirring constantly over high heat. Cook mixture until it turns a light brown. Place almonds on a cookie sheet. Pour mixture very thinly over nuts. Place Hershey bars (broken up) on top of hot mixture and spread as they melt. Cool till hard and break into pieces.

JoAnn Harman

## Grasshopper Pie

14 chocolate sandwich style cookies (Oreos)

2 Tbs. butter 24 lg. marshmellows

4 Tbs. green creme de menthe ½ c. milk

2 Tbs. white creme de cacao 1 c. whipping cream

Crush cookies into crumbs. Melt butter and blend in. Press mixture into an 8" pie pan. Chill and use as crust.

Melt marshmellows in milk over hot water in double boiler. Let cool. Stir in creme de menthe and creme de cacao. Whip cream and fold in. Pour into prepared crumb pie shell and freeze. Serve frozen.

Marti Bower

## Three-Layer Dessert

1st Layer:

1 c. flour ½ c. chopped pecans

1 stick margarine, melted

Bake in 9x13" pan at 350°. Let cool.

2nd Layer:

1 8-0z. pkg. cream cheese, softened

1 c. powdered sugar 1 c. Cool Whip

Mix and spread over 1st layer.

3rd Layer:

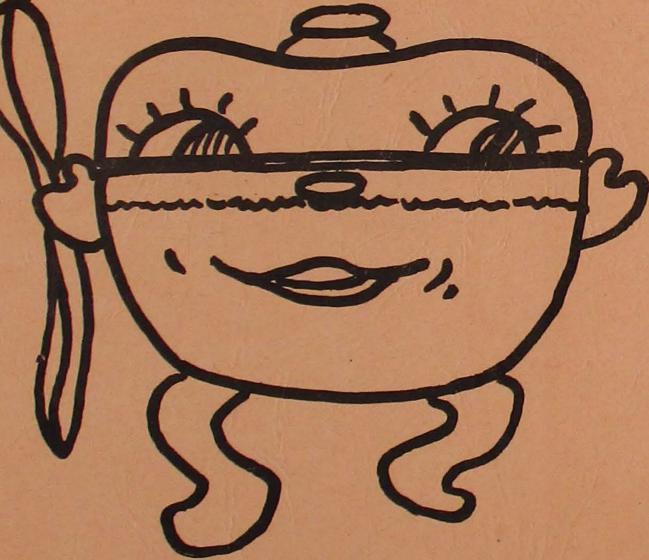
2 pkgs. chocolate instant pudding

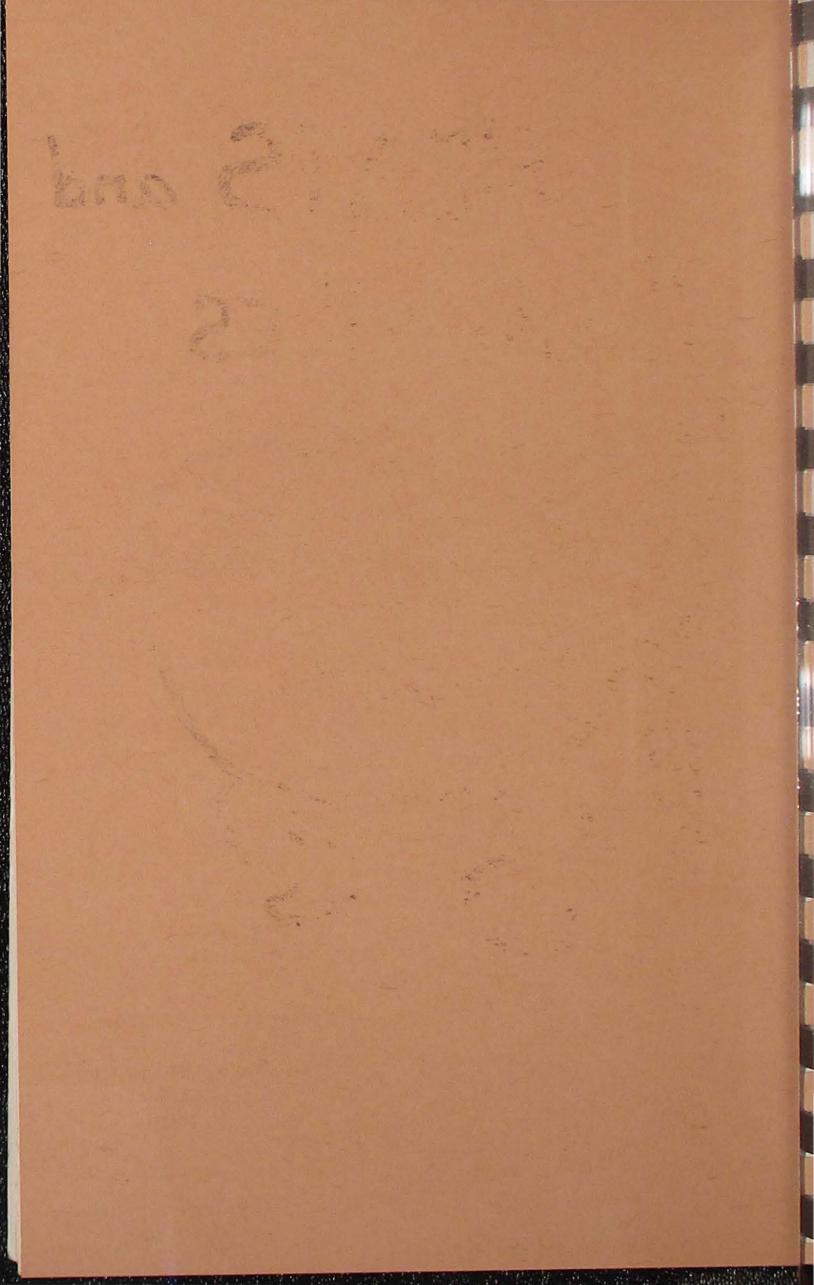
3 c. milk 1 tsp vanilla

Pour over 2nd layer. Spread remaining Cool Whip over top and refrigerate.

Char Sudduth

# MEATS and CASSEROLES





## MEATS & CASSEROLES

## Tasty Potato Casserole

2 boxes Ore-Ida Hash Browns (12 oz. pkg.), completely thawed

2 c. shredded cheddar cheese (save some for top)

1 c. cream of chicken soup

1 carton sour cream

1/2 Tbs. onion flakes

salt and pepper

Mix all ingredients together. Sprinkle with reserved cheddar cheese. Place in buttered casserole. Bake 45 minutes at 350°.

Wana Johnson

## Pizza Casserole

Mix: 1 1b. hamburger 1 c. uncooked macaroni 1 can Tomato soup 1 can cheddar cheese soup

Put in ½ c. water:

1 Tbs. onion flakes (or fresh)

½ tsp. basil 1 tsp. sugar

1 tsp. salt pepper to taste

In a 9 x 13" pan pour water mixture over hamburger mixture. Cover and refrigerate overnight. Bake at 350° for 1 hour, covered.

Alyce Wirth

# Soy Glazed Chicken

2-2½ 1b. broiler-fryers, quartered

1-20 oz. can sliced pineapple (in own juice)

tsp. garlic powder

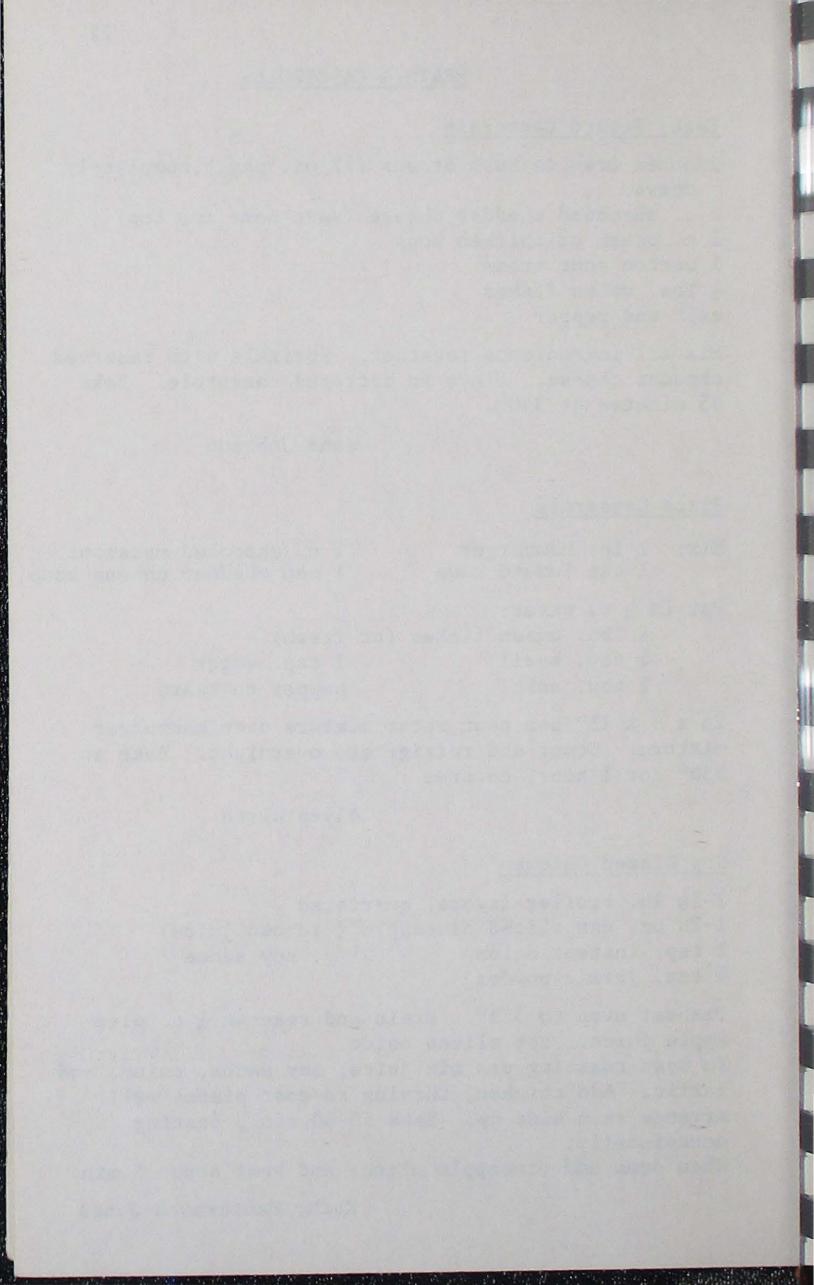
Preheat oven to 375°. Drain and reserve ½ c. pineapple juice. Set slices aside.

In open roasting pan mix juice, soy sauce, onion, and garlic. Add chicken, turning to coat pieces well.

Arrange skin side up. Bake 50-60 min., basting occasionally.

When done add pineapple slices and heat about 5 min.

Kathy Manternach-Jones



## Quiche

2/3 tsp. salt
5 eggs, beaten

Mix together. In each of 2-9" pie shells (already
baked), add any combination of the following:

1 lb. cheese-swiss or cheddar

½-1 lb bacon, ham or sausage

½-½ lb. shrimp or crabmeat

Green pepper, onion, or mushrooms

Pour egg mixture over the rest of the ingredients in the pie shell. Bake 325° for 50-60 minutes. Let sit 5-10 minutes before cutting.

JoAnn Harman

## Sweet Sour Chicken

2½ to 3 lb. fryer, cut up ½ of 14-0z. bottle Russian Dressing 1 envelope Onion Soup Mix 5 oz. apricot preserves water

Put chicken in shallow baking dish. Mix soup mix, preserves and small amount of water. Pour over chicken. Bake at 350 for 1½ hours.

Julie Tarbox

# Easy Quiche

1 8-oz. can crescent rolls 1 egg, beaten
2 c. chopped ham 1 c. Half & Half
½ tsp. salt dash pepper
1 can mushrooms 1½ c. cheese\*

Separate crescent rolls and press into pie pan to make crust. Put ham in bottom. Add grated cheese and mushrooms. Mix Half & Half, salt, pepper, and egg. Pour over ham and cheese and mushrooms. Bake 375 for 45 minutes. Let sit 5 min. before cutting.

\*I use a combination of swiss, cheddar, and mozzarella.

Luana Boten

TO THE . TENDER, ONE OF

## Brunch Casserole

Texas toast or white bread
2 lbs. meat - sausage, bacon or ham
1 c. grated cheddar cheese
12 eggs
1 c. milk

1 tsp dry mustard (do not omit)

1/3 c. chopped onion

1/3 c. chopped green pepper

10½ oz. can condensed cream of mushroom soup

1/3 c. milk

1 sm. can (4-6 oz.) mushrooms, drained

Night before: Line greased bottom of 9 x 13" baking dish with sliced bread. Brown meat in skillet. Remove meat and crumble or chop and arrange with cheese over bread. Saute green pepper and onion in some of the drippings from the meat. Throughly mix eggs, 1 c. milk and dry mustard. Stir in sauteed vegetables and pour over meat and cheese layer. Cover with foil. Refrigerate over night.

Before serving: Mix mushroom soup, mushrooms, and 1/3 c. milk. Pour over casserole and bake about  $1\frac{1}{2}$  hours at  $300^{\circ}$  or until brown. Cut and serve. (Takes about 2 hours. Do not cover while baking.)

Can be warmed up for later. Cover and warm slowly.

Pam VanMeter

## Ground Beef Stroganoff

1 lb. ground beef 1 sm. onion, chopped 1 can cream of mushroom soup salt 2 c. sour cream pepper 12 tsp. paprika

Brown beef and onion. Drain. Add soup, salt, pepper, and paprika. Simmer for 15 min. Just before serving add sour cream. Serve over egg noodles.

Marilyn Wooldridge

#### Exotic Stew

2 lb. stew meat (beef, lamb or veal)

3 Tbs. tapioca ½ c. red wine
1 can tomatoes 1 Tbs. sugar
1 Tbs. salt ½ tsp. pepper

1 pkg. frozen stew vegetables (potatoes, carrots, etc.)

1 sm. can water chestnuts, drained & thinly sliced

Mix all together. Cover tightly and cook at 250° in oven for 5 hours.

Marti Bower

## Beef Stroganoff

1 1b. round steak, sliced thin

½ c. flour½ tsp. salt2 cans tomato soup½ tsp. tabasco1/8 tsp. pepper½ green pepper, diced4 Tbs. shortening2 Tbs. Worchestershire½ c. chopped onions2 c. sour cream1 6-0z can mushrooms1 clove garlic1 pkg. noodles or rice

Cut meat in cubes and dredge with salt and pepper and flour. Brown meat in hot shortening. Add onions, mushrooms, garlic. Combine sour cream, tomato soup, sauces, and green pepper. Pour over meat. Cover. Cook on high heat until steaming. Then reduce heat and simmer. Cook noodles or rice. Serve meat sauce over either. Sprinkle with Parmesan cheese if desired.

JoAnn Harman

# Meat Marinade

Buy chuck roast or flat bone roast. Cut into cubes and marinate all day in:

t c. brown sugar

½ tsp. ginger

2 Tbs. salad oil

tsp. garlic salt

½ c. soy sauce

Thread on skewers and grill.

## 5½ Hour Beef Stew

1½ 1b. stewing beef

6 med. sized carrots, chunked

1 diced onion

1 Tbs. sugar

salt and pepper to taste

2 c. diced potatoes

1 c. diced celery

1 c. tomato juice

2 Tbs. tapioca

Bake at 250° for 5½ hours. Don't Peek!!

Julie Tarbox

## Stay Abed Stew

2 lbs. beef stew meat
1 c. sliced carrots
2 chopped onions
1 potato, chunked
1 tsp. salt
1 can cream of tomato (or mushroom) thinned with a
2 can water.
2 Pepper

Mix together in casserole with tight lid. Bake at 275 for 5 hours.

Alice Martin

## Smoked Brisket

Place 5-7 lbs. brisket in baking dish and cover with one bottle liquid smoke. Sprinkle generously with garlic, onion, and celery salt. Marinate over night in refrigerate. Cover with foil. Bake at 275 for 5 hours. During last hour, uncover and pour barbecue sauce over it. Bake uncovered one more hour. Let cool thoroughly before slicing.

Marilyn Wooldridge

## Lasagna

8 oz. lasagna noodles 2-15oz. cans tomato sauce

1 tsp. italian seasoning

1 1b. dry cottage cheese

2 c. Mozzarella cheese

1 lb. ground beef

1 tsp. salt

tsp. pepper

½ c. parmesan cheese

Brown ground beef. Drain. Add tomato sauce and seasonings. Simmer slowly for 20 min.

Lasagna noodles: Slowly add noodles to 4 qts. boiling water to which 2 tsp. salt was added. Gently stir and separate noodles. Boil 12-15 minutes until tender. Drain and chill in cold water for 5 minutes. Redrain.

Arrange 1 layer of lasagna in parallel strips in the bottom of greased 9x13" baking pan. Top with 1/3 of the meat sauce, 1/3 of the mozzarella and 1/3 of the cottage cheese. Repeat layers ending with cottage cheese Top with parmesan. Bake at 350 for 30 minutes. Let stand 10 minutes before cutting.

Pam VanMeter

# Chinese Pepper Steak

1 lb. flank steak

1 Tbs. dry sherry

1 tsp. sugar

1 slice ginger root

1 or 2 tomatoes

3 stalks green onion

4 Tbs. soy sauce

1 Tbs. corn starch

½ tsp. msg.

½ tsp. salt

2 green peppers

Cut steak into thin slices 1/8"x2". Mix with soy sauce, sherry, corn starch, sugar, msg. and set aside. Cut peppers and tomatoes. Put 2 Tbs. oil in hot skillet. Add green pepper and salt. Stir until dark green (1 min.). Add tomato and remove to plate. In same skillet add 2 Tbs. oil, smashed ginger root, beef mixture and green onion. Turn beef until almost cooked. Mix with green pepper and tomato. Serve over cooked rice.

Marilyn Wooldridge

#### Runza

1 lb. hamburger 1 lg. chopped onion 1 med. head chopped cabbage salt and pepper 1 box hot roll mix (I use frozen bread dough)

Brown and drain hamburger. At the same time cook/ steam chopped cabbage in water. Don't cook completely Combine drained hamburger and drained cabbage and onion. Cook until cabbage and onion are soft.

Let roll mix rise one time. Roll roll mix thin and cut into 6" squares. Spoon mixture into middle and pinch together. Lay on greased cookie sheet. Let rise second time.

Bake at 450-475° until brown.

You can add grated American or cheddar cheese to runza's before sealing or place small cheese slice on top prior to baking. These can be baked, cooled, and wrapped in foil and frozen. Just heat to serve.

Pam VanMeter

# Steak Hot Dish

1½ 1b. round steak, cubed & seasoned with salt/pepper 3 med onions, chopped (or less)

½ 1b. fresh mushrooms

2 c. cream of mushroom soup

½-1 c. sliced stuffed olives

1 1b. American cheese

12-oz. pkg. egg noodles

2 c. water (approx.)

Saute mushrooms in butter. Set aside. Brown steak in butter, add onions and water and cook unti tender. Put all ingredients (including cooked noodles) into a lg. baking dish. Top with crushed potato chips and bake at 350° for 45 min. to 1 hour.

## Chop Suey

2 to 3 lbs. pork steak (chicken, beef or turkey cooked) Cut pork steak into bite size pieces. I simmer in salted water about 1½ hours or so until tender. I do not brown first - not necessary. Skim excess fat from meat juice.

Add onions and celery toward the end of time meat is cooking.

1 c. thinly sliced onions 2 c. thinly sliced celery 1 tsp. ginger salt, if needed 1/8 tsp. pepper

If you don't have enough stock from meat (3-4 cups) add bouillon cubes (beef or chicken) and water. Add: 3 to 4 Tbs. soy sauce, 2 Tbs. sugar, 2 cans drained bean sprouts, 1 can bamboo shoots, 1 can water chestnuts.

Combine 3 to 5 Tbs. cornstarch and ½ c. cold water. Add to chop suey mixture to thicken. Bring mixture to boil and simmer ½ hour or so.

Serve over rice and chinese noodles on top or over chinese noodles and add soy sauce.

Pam VanMeter

# Pork Chops

Brown pork chops. Place in casserole. Top each chop with a slice of onion, a slice of lemon, 1 Tbs. ketchup, and 1 Tbs. brown sugar. Cover and bake at 350 until chops are done.

## Chicken-Broccoli Casserole

1 whole chicken, cooked and deboned

2 pkg. frozen broccoli

2 cans cream of mushroom soup

½ c. mayonnaise

½ c. grated cheddar cheese

1 Tbs. lemon juice

dash of garlic powder

Cook broccoli according to package directions and place on bottom of greased 9x12" casserole. Top with chunks of chicken. Mix soup, mayonnaise, cheese, lemon juice, and dash of garlic and pour over chicken. Mix 1 c. soft bread crumbs and 2 Tbs. melted butter and sprinkle over casserole. Bake at 350° 1 hour or until bubbly. (May be made ahead, frozen, and then thawed before baking).

#### Alice Martin

## Sausage Bread

1 loaf bread dough

2 eggs

2 lbs. sausage 1 pkg. Moz. cheese

Thaw (1) loaf frozen bread dough. Divide in half and pat or roll into a rectangle shape. Cook sausage and drain. Add eggs to sausage and mix. Put half of sausage mixture on each rectangle and top with moz. cheese. Roll up bread like a newspaper and pinch ends. Put in greased pan, seam side down. Bake at 350 for 25-30 minutes.

# Diane Huizenga

## Stuffing Balls

This stuffing is not baked in the meat like most stuffings. Instead it is baked in the meat gravy at the last minute.

3 Tbs. margerine

3 c. SOFT bread cubes

1 med. onion, chopped

1 egg

4 sprigs parsley pepper to taste

½ tsp. salt sage to taste

Melt marg. grate onion, chop parsley fine. Combine margerine, vegetable, bread cubes, slightly beaten egg, salt and pepper. Shape into little balls about the size of golf balls. When roast is done and gravy prepared, place the little balls in the gravy and cook over very low heat.

JoAnn Harman

## Corned Beef Hot Dish

1-2 cans corned beef
2 cans cr. of chicken soup
1 can cr. of mushroom soup
1 can cr. of celery soup
cheese and onion as desired

1 pkg. noodles, cooked 1/3 c.milk salt pepper

Mix all together in 9x13" pan. Crush potato chips on top. Bake 350 for 1 hr. Serves 12.

JoAnn Harman

## Chicken & Noodles

Make noodles about 2-4 hours ahead of time. Mix together 2 eggs and 1 c. flour. Add enough flour so they can be rolled out like pie crust. Keep working until rolled out thin. Let dry for ½ hour. Roll up and slice off end. Spread out and let dry for 2-3 hours or longer. Cover with clean towel while drying.

To cook: Bring to boil 3 cans Swansons chicken broth or 1 large can. Drop in noodles. Reduce heat to low. Cook 15-20 minutes or until tender. Add 2 cans boned chicken during last 5 minutes.

This makes a large batch - at least 2 quarts.

Betty Jo Harker

# Pork Chop Limas

1½ c. lg. dry limas
4 pork chops
2 sliced onions
1 can cr. of celery soup

4 c. boiling water salt pepper 1/2 c. milk

Add limas to boiling water and soak 1 hour. Drain.

Add 3 c. of hot water and 1 tsp. salt. Cook slowly about 30 minutes, until barely tender. While they cook, trim, season, and brown pork chops on both sides in a little of their fat. Drain off excess fat. Drain the partially cooked limas and add to chops. Cover with onion slices. Mix soup and milk and pour over all. Cover skillet tightly and cook over very low heat 45-60 minutes or bake uncovered at 375 for 1 hour. Makes 4 servings.

Char Sudduth

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## Swedish Ham Balls

2 lb. ham, ground (raw) ½ lb. ground beef 2 c. bread or cracker crumbs 2 well beaten eggs 1 c. milk

Mix together and form into balls about 1" diameter. Place in baking dish.

#### Sauce:

1 c. brown sugar ½ c. vinegar ½ c. water

Cook together until sugar is dissolved. Pour over meat balls and bake 325° for 1 hour.

Evy Bishop

## Summer Sausage

Per one 1b. ground chuck:

1 rounded tsp. Morton's Tender-Quick
½ tsp. mustard seed ½ tsp. liquid smoke
½ tsp. coarse gr. pepper ½ tsp. garlic salt

Mix all ingredients in glass bowl. Cover and refrigerate for four days, mixing well once a day. On fourth day, shape into rolls 1½ inch in diameter (about one roll per 1b. of meat) and bake on broiling rack for 9 hours at 175° turning often.

Marilyn Woolridge

# Bratwurst

Simmer brats in beer and onion slices 15-20 minutes. Drain and grill.

## Beef Barley Soup

12 lbs. stew beef cut in 2" pieces

2 Tbs. butter 5 c. water 1 med. onion, chopped ½ tsp. salt

1/3 c. barley (not quick type) ½ tsp. thyme leaves
2 Tbs. instant beef bouillon 1 c. celery, sliced

tsp. marjoram leaves 1 bay leaf

tsp. crushed black pepper 4-5 carrots, sliced diagonally

Brown meat in butter in Dutch oven. Pour off drippings. Add water, onion, barley, bouillon, salt, thyme, marjoram, pepper and bay leaf. Cover tightly and cook slowly 1 hr. 15 min. Stir in carrots and celery. Continue cooking covered 45 min. or until meat is tender and vegetables are done. Remove bay leaf. Serves 5-6.

Phyllis Ferguson

## Pizza Meatloaf

2 lbs. ground beef
1 c. cracker crumbs
2 c. chopped onion
2 beaten eggs
1 tsp. salt
2 tsp oregano
1 c. milk
2 c. Parmesan cheese

Mix above together. Put in bread pan. Bake at 350° for 45 min. Spread 8-oz. can pizza sauce over this and top with 1 c. mozzarella cheese. Bake 10 min. longer or until cheese has melted. Makes 8 servings.

JoAnn Harman

# Barbeque Beef Sandwiches

Simmer together until meat falls apart:

2 lbs. stewing meat 2 c. water

2 lg. onions, sliced

Sauce:

1 14-oz. bottle catsup 2 Tbs. lemon juice

1 bottle water 2 Tbs. vinegar

2 Tbs. Worchestershire sauce 2 Tbs. sugar

1 tsp. tobasco sauce

Pour sauce over beef and cook unti thick over low heat. Serves 8 in hot hamburger buns.

Alice Martin

# Cheesy Sausage Quiche (kind of like pizza)

3/4 lb. pork sausage links (I use loose sausage or beef)

支 c. thinly sliced onions

1/3 c. chopped green pepper

1 Tbs. flour

1½ c. sharp cheddar cheese, grated.

1 Pet Ritz deep dish pie crust shell (9")

2 eggs, beaten

1 c. Pet evaporated milk

1 Tbs. parsley flakes 3/4 tsp. seasoned salt 1/4 tsp.garlic salt 1/4 tsp. pepper

Preheat oven to 375°. In medium skillet, fry sausage until cooked. Remove sausage, drain. Reserve 2 Tbs. fat. Saute onion and green pepper in reserved fat 2-3 minutes.

Slice sausage or use loose sausage. Combine cheese and flour. Stir in sausage, green pepper, and onion. Spread in pie shell. Mix remaining ingredients and pour into shell. Bake on cookie sheet 35-40 min.

Makes 6 servings. Tastes good for breakfast, lunch or dinner. Can also put mozzarella cheese on top.

Pam VanMeter

# Chestnut Meatballs

Soak 2 c. bread cubes in ½ c. milk. Squeeze out as much milk as possible. Add to 1 lb. ground beef or ½ lb. sausage. Season with: ½ tsp. onion powder, 1 tsp. garlic salt, 1 Tbs. soy cauce, and ½ tsp. Accent powder. Drain 1 5-oz. can water chestnuts and mince them medium fine. Add to meat and mix thoroughly. Shape into small meatballs. Brown in electric skillet using a little oil. Can be frozen and reheated in oven. Serve hot from chafing dish or hot casserole.

## Corned Beef Casserole

1 med. size pkg. noodles
½ c. grated Am. cheese
1 can cr. of chicken soup
½ c. diced onion

1 can corned beef 1 c. milk dash black pepper crushed potato chips

35

Cook noodles, rinse and drain. Add other ingredients. Top with potato chips. Bake 45 minutes at 350°.

Marti Bower

## Tater-Tot Hot Dish

1 1b. hamburger 1/3 c. onion

½ c. chopped celery

Lightly brown and pour off grease. Stir in 1 can cream of chicken soup and 1 can water. Add salt and pepper. Bake in shallow baking dish for 20 min. at 350°, uncovered. Add 1 lb. pkg. Frozen Tater-Tots. Do not stir in. Bake 45 minutes longer, uncovered.

Evy Bishop

# Tuna Casserole

1 can mushroom soup
2 c. water
3 oz. chinese noodles
1 can tuna

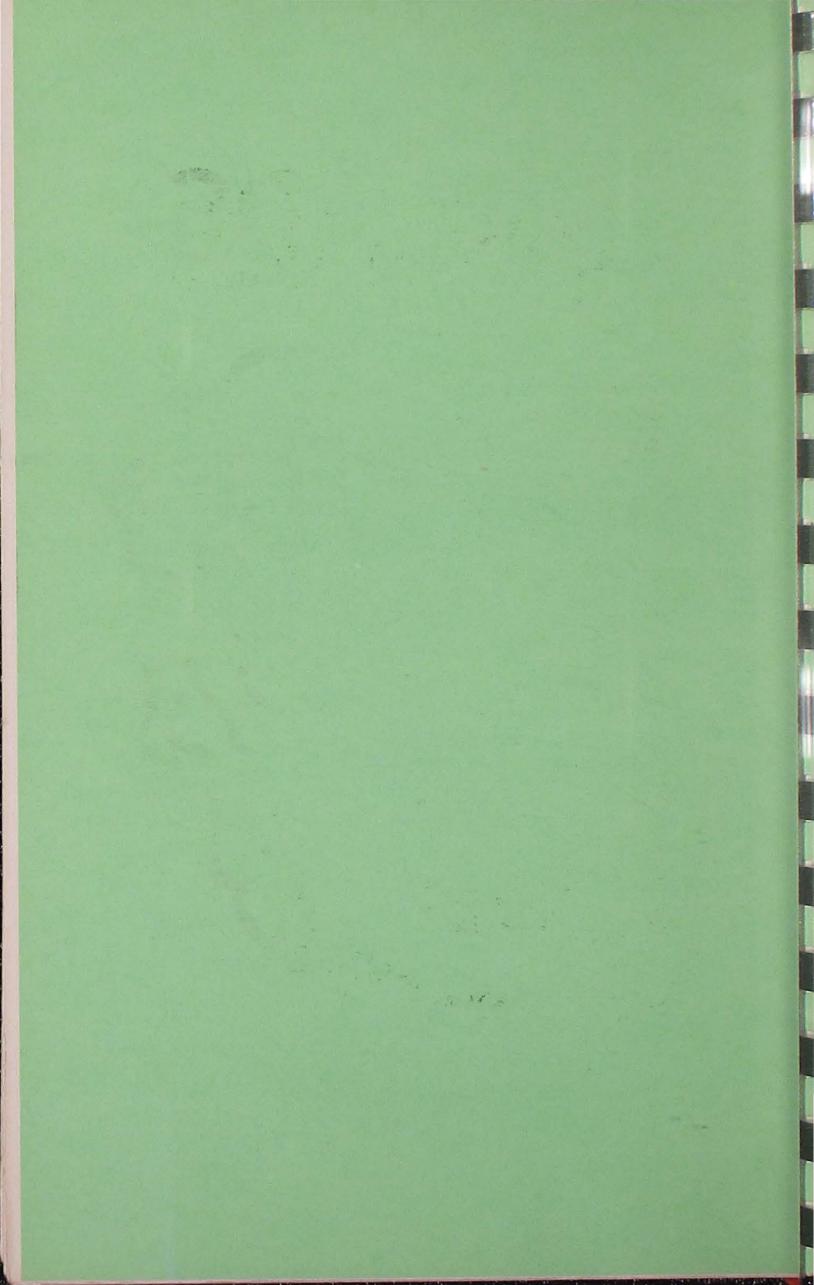
½ c. cashews ½ c. minced onions dash pepper 1 c. sliced celery

Combine soup and water. Add 1 c. noodles, tuna, and celery, cashews, onions, and pepper. Toss lightly. Place in ungreased casserole, top with rest of noodles. Bake at 375 for 20 minutes.

Serve with mandarin oranges and coconut for topping.

# SALADS





## SALADS

## Orange Sherbet Salad

Combine 2 boxes orange jello and 2 c. boiling water. Add 1 qt. softened orange sherbet ice cream. Mix and add 1 can mandarin oranges and 2 or 3 bananas. Refrigerate. Will set almost immediately. (9 x 13" pan or large bowl)

Wana Johnson

## Cauliflower Salad

4 c. sliced cauliflower 1 c. chopped ripe olives 2/3 c. chopped green pepper ½ c. chopped onions ( chopped pimentos and/or celery may be used also)

Mix all together and pour the following over it. Chill at least 4 hours or overnight.

½ c. salad oil 3 Tbs. vinegar ½ tsp. sugar 3 Tbs. lemon juice

2 tsp. salt ½ tsp. pepper

Kathy Manternach-Jones

# Broccoli Salad

1-10 oz. box frozen broccoli 1 sm. onion, chopped 3 hard cooked eggs, chopped ½ c. chopped olives ½ c. mayonnaise

Cook broccoli as directed. Drain and cool.

Add other ingredients. Mix and store overnight.

Shirley Evans

# Egg Macaroni Salad

1 72-oz. pkg. Kraft Macaroni & Cheese Dinner

1 10-oz. pkg. frozen peas

1 med. tomato, chopped

3/4 c. Miracle Whip salad dressing

½ c. celery slices

½ c. chopped onion

½ tsp. salt

Dash of pepper

6 hard cooked eggs

Prepare Kraft dinner as directed on package. Add peas, tomato, salad dressing, celery, onion and seasonings. Chop five eggs; add to dinner mixture. Mix lightly. Chill. Garnish with remaining egg, sliced. Makes 6-8 servings.

Jane Miller

#### Corned Beef Salad

1 3-oz. pkg. 1emon jello

1 can corned beef, shredded

1 3/4 c. salad dressing (miracle Whip)

3 hard boiled eggs, chopped

2 Tbs. green pepper, chopped

1 Tbs. onion, chopped

1 c. celery, chopped.

Blend jello in 1 3/4 c. boiling water. Chill until partially thickened. Add rest of ingredients which have been mixed together. Mix well and chill until set.

## Orange Jello

1 lg. orange jello (don't mix according to directions)

1 c. boiling water

1 pint orange sherbert

1 1g. carton cool whip

1 can mandarin oranges

Mix jello with boiling water. Add Cool Whip and Sherbert and oranges. Mix to thick-striped consistency. i.e. Don't mix until it's totally melted and blended.

Pam VanMeter

## Tapioca Pudding Salad

2 pkg. vanilla tapioca pudding

1 pkg. strawberry jello

3 c. boiling water

1 pkg. frozen strawberries (thawed)

1 pkg. dessert topping (whipped)

Cook 1st 3 ingredients and stir until thick. Cool. Add strawberries and whipped dessert topping. Refrigerate.

Char Sudduth

## Fresh Vegetable Salad

Good Seasons Salad Dressing

Any combination of fresh vegetables

Cauliflower

Green Peppers

Carrots

Radishes

Zucchini squash

Celery

Tomatoes

Mix Good Seasons dressing mix as instructed. Slice vegetables and marinade several hours.

Joyce McWilliams

## Fresh Spinach Salad

1 lb. fresh spinach 3/4 c. bean sprouts 1 c. water chestnuts 3 hard-boiled eggs

1 1b. bacon, fried & crumbled 1 sm. onion, chopped

Combine all ingredients except bacon and eggs.

Dressing:

½ c. salad oil ½ c. sugar 2 T. Worchestershire sauce ½ c. catsup

½ c. wine vinegar

Heat ingredients until sugar melts but liquid doesn't boil. Cool. Pour over greens and garnish with eggs and bacon.

Marilyn Wooldridge

## Shrimp Salad

½ c. mayonnaise

½ c. sour cream (you may use all mayonnaise)

1 Tbs. sweet pickle relish

2 Tbs. chili sauce

½ tsp. salt

1/8 tsp. pepper

½ c. celery

₹ c. minced onion(optional)

2-3 c. uncooked sea shell macaroni (cook according to pkg. directions)

11 oz. can mandarin oranges, drained (can cut in ½)
4½ oz. canned shrimp or frozen shrimp, cooked (or more)

Combine first 6 ingredients and blend well. Add celery. Gently fold in macaroni, oranges, and shrimp. Chill. Serve on lettuce if you want. It may be necessary to add a bit of mayonnaise after it sets. You probably could use tuna - omit oranges.

Pam VanMeter

#### Summer Salad

1 c. carrots, grated 1 c. celery, diced 1 can chunk tuna or chicken 2 Tbs. onion, minced 2 Tbs. cream

Mix all above together. Refrigerate several hours. Add can shoestring potatoes just before serving. Mix well.

JoAnn Harman

## Raspberry-Applesauce Salad

2 c. applesauce

1 3-oz. pkg. raspberry jello

Heat applesauce to boiling. Then stir in jello until dissolved. Remove from heat and cool. Then add: 1 7-oz. bottle 7-Up 3 Tbs. orange juice 2 tsp. grated orange peel

Mix well and chill.

Lavone Newell

## Cucumber Salad

1½ cucumbers ½ c. sour cream
1 1g. can chunk pineapple, drained
1/3 c. salad dressing 1 tsp. dill seed,
squashed

Mix together and refrigerate overnight.

Julie Tarbox

# Easy Pistachio Salad (or Watergate Salad)

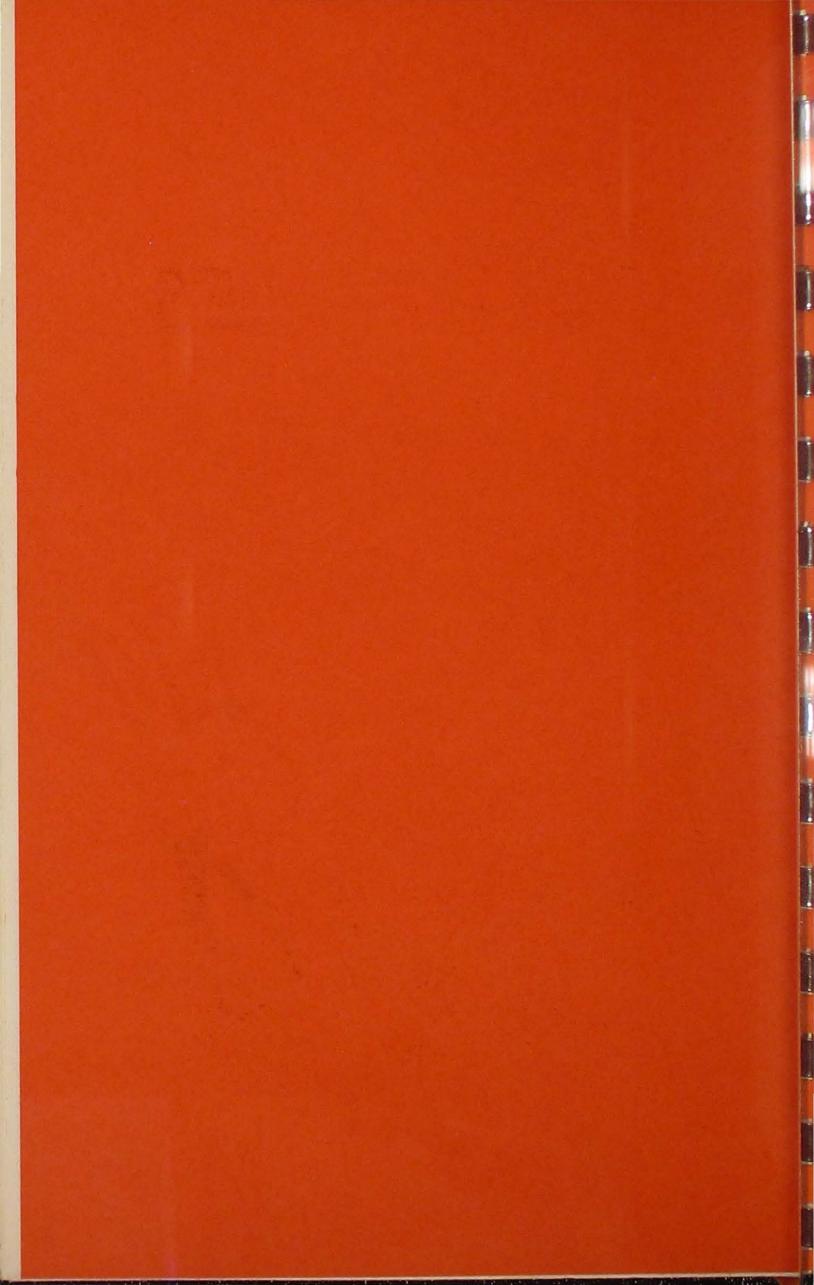
1 can crushed pineapple (#2)
1 pkg. instant pistachio pudding

Mix together. Add 1 c. miniature marshmallows. Fold in 1 container Cool Whip. Can add nuts, if desired. Let set overnight.

Evy Bishop

VEGETABLES





#### VEGETABLES

## Calico Beans

1 15 oz. can pork & beans 1 15 oz. can kidney beans 1 15 oz. can butter beans Do not drain.

Add: ½ c. ketchup ½ c. barbeque sauce
½ c. brown sugar 2 Tbs. vinegar
1 tsp. dry mustard chopped onion
6 slices cooked bacon ½ 1b. cooked hamburger

Grease casserole and put into 350° oven, for 45 minutes. Makes 1 large casserole or 2 small ones.

Wana Johnson

## Asparagus Amandine

2 #303 cans asparagus drained (save water)

1 can cream of mushroom soup

3 c. of drained water

1 c. grated American cheese

1 c. bread crumbs

½ tsp. salt 4 Tbs. butter ½ c. blanched almonds ½ tsp. pepper

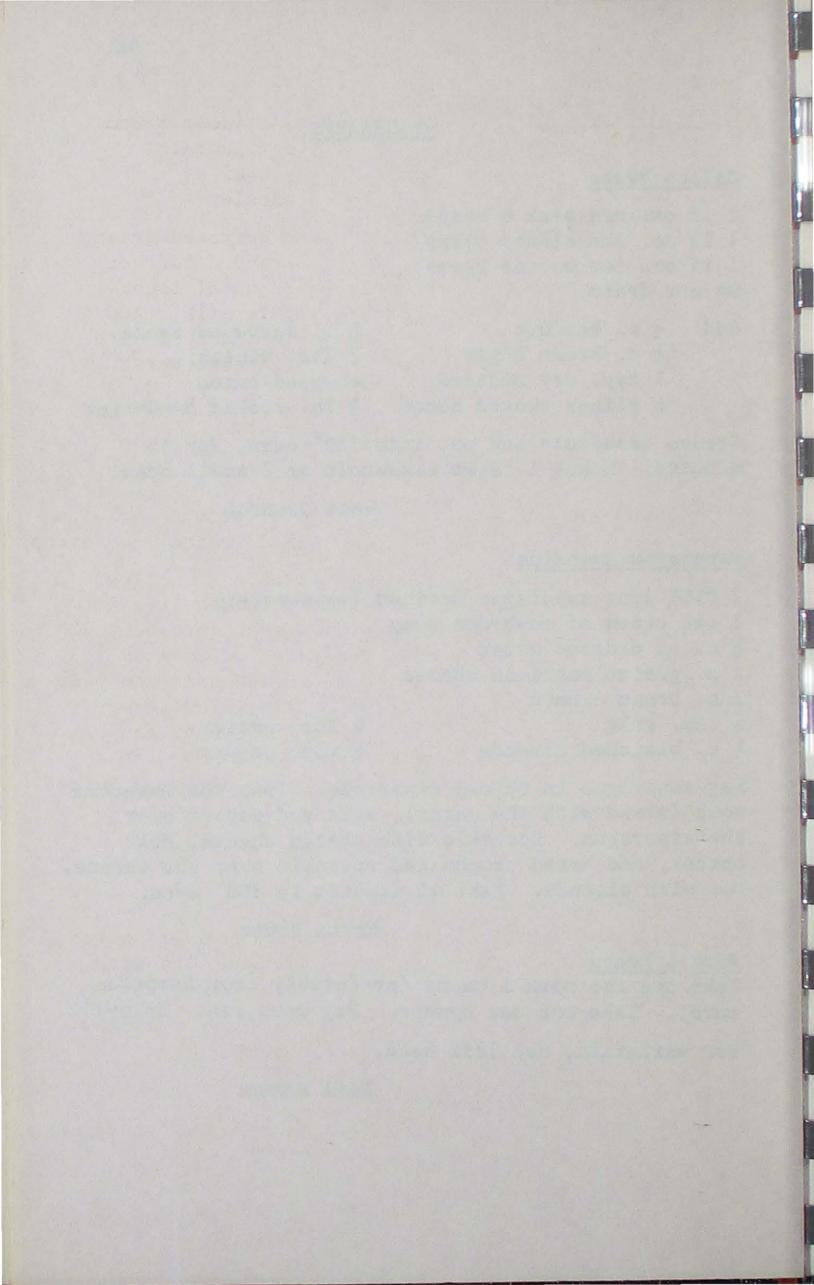
Lay asparagus in oblong casserole. Pour the mushroom soup (mixed with the water), salt and pepper over the asparagus. Sprinkle with grated cheese. Melt butter, add bread crumbs and sprinkle over the cheese. Dot with almonds. Bake 45 minutes in 300° oven.

#### Marti Bower

Pork & Beans
Take one can pork & beans (preferably room temperature). Take one can opener. Pry open can. Enjoy!!!

For variation, use left hand.

Neil Bogan



#### Party Potatoes

8-10 potatoes 1 8-0z. pkg. cream cheese salt paprika 1 c. sour cream
garlic salt
butter
parsley

Peel potatoes, boil and drain. Beat softened cream cheese and sour cream until well blended. Add hot potatoes gradually beating constantly until light and fluffy. If too stiff, add a little milk. Add seasonings. Butter a 2 qt. casserole and fill with potatoes. Bake at 350° for 30-45 minutes covered. Uncover last 15 minutes.

Marti Bower

#### Candied Sweet Potatoes

2 lbs. sweet potatoes ½ tsp. salt 1/3 c. butter ½ c. white corn syrup

Wash and pare potatoes; cut crosswise in ½" slices. Immediately put potato slices into melted butter in a skillet. Cover and cook over low heat for about 10 minutes, turning after about 5 minutes of cooking. When slices have browned delicately, add salt and pour corn syrup over them. Continue cooking slowly for 5-10 minutes longer until potatoes are tender and almost transparent in appearance. Serve hot with a light sprinkling of nutmeg or a squeeze of lemon juice, if desired. Makes 5 servings.

Shelley DeHart

# Baked Onions

Buy yellow onions, medium-large size. Peel off outer skins. Cut into wedges part way through. Top with 1 Tbs. butter and wrap in foil. Either bake in oven or on charcoal grill until soft.

## Escalloped Corn

1 can cream-style corn 2/3 c. milk

1 egg 4 Tbs. grated cheese

½ c. finely rolled crackers 4 Tbs. butter

salt and pepper

In well greased baking dish, place layer of corn, crackers, cheese, and butter. Repeat. Pour over all your well beaten egg and milk. Bake in moderate oven about 30 minutes.

Shelley DeHart

## Marinated Vegetables

1 pkg. frozen pea pods (6 oz.) Thaw, do not cook.
1 pkg. frozen peas (10 oz.)

1/2 c. sliced stuffed green olives

1 c. sliced celery 1 c. sliced carrots

1 med. Bermuda onion, sliced

#### Dressing:

½ c. salad oil ½ tsp. paprika

t c. salad wine vinegar t c. powdered sugar

1 Tbs. soy sauce

Shake and pour over vegetables. Marinate overnight. Stir occasionally.

Marti Bower

# Easy Baked Beans

Cook 4 slices bacon until crisp. Drain, reserving 2 Tbs. drippings. Crumble bacon. Cook ½ c. chopped onion in drippings until tender; add with bacon to 2 1-1b. cans pork and beans in tomato sauce, 2 Tbs. brown sugar, 1 Tbs. Worchestershire sauce and 1 tsp. prepared mustard. Mix well. Bake uncovered in 1½ qt. casserole at 325° for 1½ - 1 3/4 hours. Serves 6.

Maggie Hughes

## Spiced Carrots

Steam or boil carrots until tender. Combine 2 Tbs. vinegar and 2 Tbs. sugar. Add ½ c. butter and 4-5 whole cloves. Pour sauce over carrots. Season to taste.

Shelley DeHart

## Vegetable Bake

1 pkg. frozen vegetables each: green beans asparagus

brussel sprouts

1 chopped green pepper 1 quarter chopped onion

Cover with cheese sauce. Spread with buttered bread crumbs. Bake 350° until cheese sauce is bubbly and vegetables are done.

Marti Bower

## Pickled Mushrooms

8 oz. butter mushrooms ½ c. mushrooms ½ tsp. mustard seeds 1/3 c. oil 1 clove garlic, minced 1 tsp. salt 1 tsp minced onion or chives 1 bay leaf

Drain mushrooms. Bring marinade and mushrooms to a boil. Cover and refrigerate several hours.

Marti Bower

# Baked Potato Topping

Mix 1 part butter to 2 parts sour cream. Cream until smooth and add grated American cheese. (Amount depends on amount of butter and sour cream used. 1 slice is enough for topping for 2 potatoes.) Can also add bacon bits. Serve over baked potatoes.

## Baked Spinach/Cottage Cheese

1 1b. cottage cheese 3 eggs, beaten

1 1b. American cheese, grated

1 carton thawed chopped spinach, drained

Mix together: 3 Tbs. flour and & c. oleo, melted.

Mix all ingredients together. Put in greased baking dish and bake at 350° for 1 hour.

Marilyn Wooldridge

#### Broccoli Casserole

tc. chopped onion 6 Tbs. butter

2 tsp. flour ½ c. water

1 8-oz. jar Cheese Whiz 3 eggs, well beaten

2 pkg. chopped broccoli, thawed & squeezed to remove excess water.

Cracker crumbs

Fry onion in 4 Tbs. butter, add flour and water. When thick add cheese. Combine sauce with broccoli; add eggs. Pour in greased casserole and top with buttered crumbs, using the remaining 2 Tbs. butter. Bake 45-50 minutes at 350°.

#### Lavone Newell

## Broccoli and Rice Casserole

1½ c. minute rice (cook as directed)

1 lg. pkg. frozen broccoli (cook as directed)

Saute: ½ c. celery, chopped, ½ c. onion, and 3/4 stick margerine.

Mix 1 can cream of mushroom soup (undiluted) and 1 small jar Cheese Whiz.

Mix all ingredients together and top with buttered bread crumbs. Bake 350° for 30 minutes in greased casserole.

#### JoAnn Harman

## Baked Spinach/Cottage Cheese

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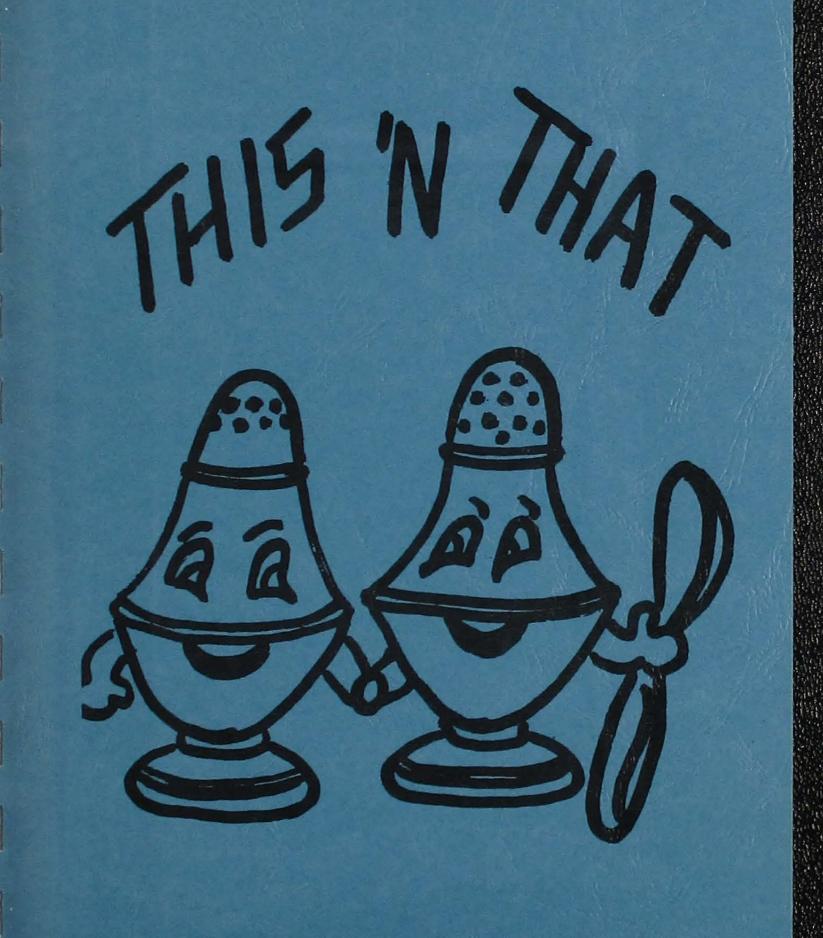
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Mix all ingredients together and top with buttered bread crumbs. Bake 350° for 30 minutes in greased casserole.

JoAnn Harman

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#### MISCELLANEOUS

### Javanese Dinner ( Serves 12 )

Looking for an unusual but very interesting way to serve your guests, try this Javanese Dinner.

Prepare each item on list and put into serving dish. This can be served sitting on cushions on the floor and pass the bowls for each to serve themselves or from a table, always with bowls served in the same order as they appear on this recipe. An easy way to serve either a small or large party, and fun too!!

box Minute Rice (11-12 oz.) prepare to directions.

1 (5½ oz. can) Chow Mein noodles

3 sm. chickens, cooked, boned and cut into bite size pieces

5-6 cans Cream of Chicken soup diluted with milk to gravy consistency (use 2 here)

3-5 tomatoes cubed

1 stalk celery finely chopped

1 lg. can crushed pineapple, drained

1 lg. pkg. grated cheddar cheese

Gravy ( other 1/2 from above)

1 pkg. slivered almonds, cut in thirds

1 pkg. shredded coconut

Maraschino Cherry (toothpick inserted in each)

Serve with garlic bread, wine or Javanese tea (below)

### Javanese Tea

2 c. tea (make in pot as if to drink)

2 c. pineapple juice

2 c. orange juide

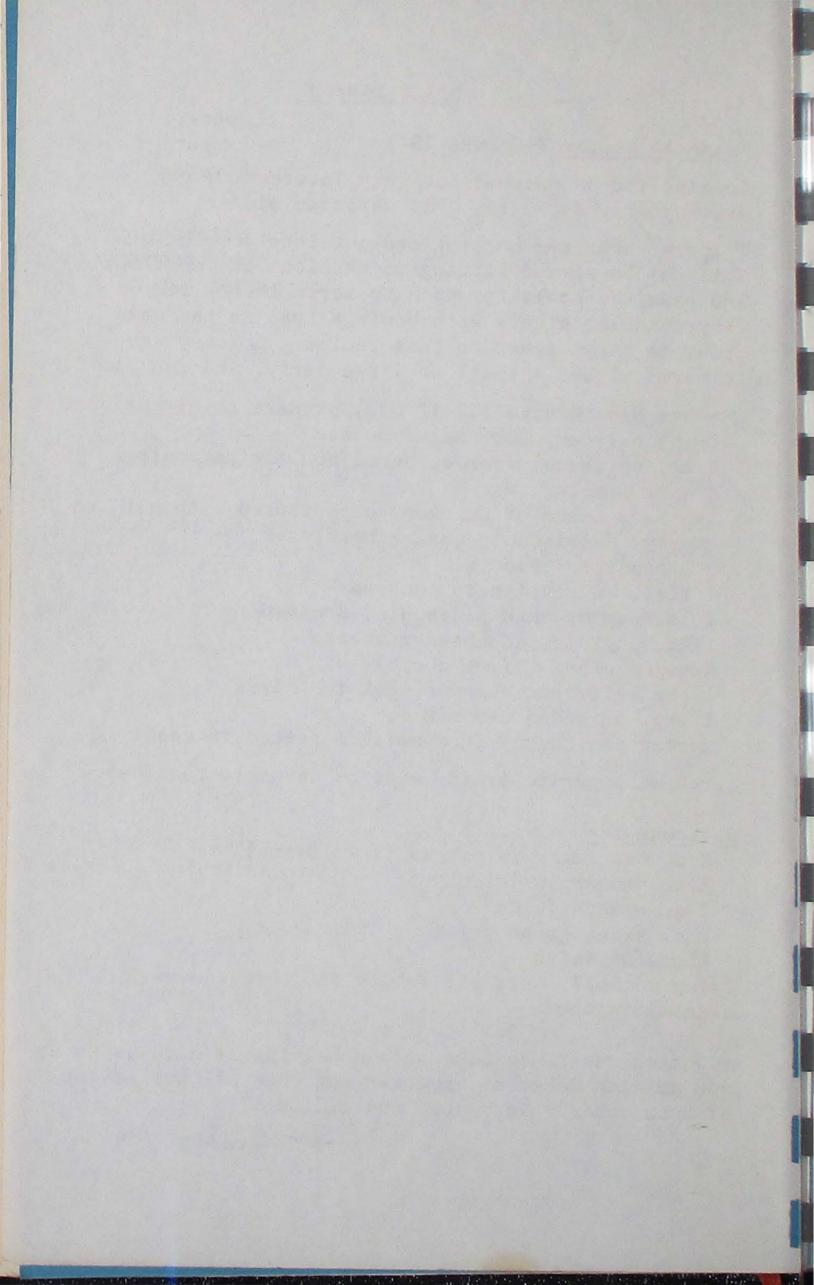
2 c. sweet grape juice

Cinnamon stick

Bring to boil. Let set awhile and then remove cinnamon stick.

\*Caution guests to take only a helping of each as even one helping makes a large serving when all put on top of each other. Very good and filling!!!

Ruth Severson



### Hot Cranberry Punch

4 cinnamon sticks

2 c. water 1 qt. cranberry juice cocktail 1 c. sugar

1 sm. can frozen orange juice

1 qt. water

1 sm. can frozen lemonade

Simmer 2 c. water, sugar, and cinnamon sticks for 10 minutes. Remove cinnamon sticks. Add cranberry juice, orange juice, lemonade, and rest of water. Mix and serve warm.

Marti Bower

#### Gimlet Punch

2½ c. sugar 25 c. real lemon 2-3 lg. bottles 7-Up 2½ c. lime juice 2-3 qts. vodka

Add a small amount of green food coloring for color. Make an ice ring with lemonade if you want and place a few cherries in ice ring.

Pam VanMeter

# Children's Punch

2 bottles cranberry juice 1 can frozen orange juice 1 can frozen lemonade 1 can pineapple juice (1 qt)

gingerale

Mix juices and pour over ice. At serving time add enough gingerale to taste. Can add marachino cherries and/or chunks of canned pineapple.

Marti Bower

# Cranberry Punch (for a punch bowl)

1/5 Southern Comfort

3 pt. cans cranberry juice

2 small bottles lime juice

2 qts. sparkling water.

Marti Bower

### Bread Dip

2 loafs pumpernickle (cottage loaf)

1 c. sour cream (1 carton)

1 c. mayonnaise (real)

2 tsp. Beau Monde Seasoning

2 tsp. dill seed

2 Tbs. fresh parsley

2 Tbs. onion flakes

Dip shouldbe made 24 hours before serving.

Take bread and cut center out so loaf may be used as bowl for dip. Chunk bread of second loaf. Make chunks big enough to dip with.

Marilyn Wooldridge

### Shrimp Dip

1 c. chopped onion
3 oz. cream cheese
1 Tbs. lemon juice

½ c. chopped celery
½ c. mayonnaise

Stir the above with electric mixer. Add a 4 oz. can shrimp (rinsed).

Char Sudduth

### Cheese Ball

2 lg. pkg. Philadelphia cream cheese

1/8 lb. blue cheese dash paprika 2 Tbs. finely chopped celery ground nuts.

1 Tbs. finely chopped onion

days to develop flavor.

Hellmann's mayonnaise to moisten (probable 1-1 c.)

Blend cheeses. Add rest of ingredients. Form into a ball and roll in nuts. Chill.

Marti Bower

# Garlic Olives

Pimento stuffed olives

1 clove garlic, crushed

2 tsp. salt

In med. bowl, combine all ingredients, toss lightly until well blended. Refrigerate covered several

Marti Bower

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### Cheese Sandwich Spread

Grate 1-12 1b. longhorn cheese. Add small drained jar pimento. Make hot mayonnaise sauce of:

2 Tbs. sugar 1 egg, well beaten

2 Tbs. flour ½ c. vinegar, white salt & pepper & c. water

Cook unti medium thick and pour over cheese. Chill.

Marti Bower

### Tuna Spread

1 lg. can tuna, rinsed 1 8-oz. pkg. cream cheese minced onions to taste pinch of salt

½ c. parsley flakes

Mix well and chill.

Marti Bower

#### Rye Rounds

Loaf of party rye bread Swiss cheese

minced onion Green pepper, if desired

Spread piece of rye with mayonnaise. Sprinkle with minced onion and green pepper. Top with slice cheese. Broil until cheese is bubbly and starting to brown.

Marti Bower

# Cracker Spread

2 lg. Philadelphia Cream Cheese, softened

Mix cheese with Worchestershire sauce. Shape into desired shape, 1/2-1" thick. Spread shrimp sauce over cheese mixture as thick as possible. Put 1 can crab meat (patted dry) over shrimp sauce. Add parsley flakes for color. Refrigerate overnight.

Julie Tarbox

### Cheese Ball

2 8-oz. pkg. cream cheese, softened k green pepper, diced 2 Tbs. onion diced 1 sm. can pineapple 1 tsp. salt Drain pineapple and add to rest of ingredients. Shape into ball and roll in nuts. Regrigerate.

Roy Boulware

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### Oriental Cocktail Sauce

Mix 1 c. brown sugar, 3 Tbs. flour, 2 tsp. dry mustard. Add 1 c. pineapple juice, 1½ tsp. soy sauce, ½ c. vinegar. Heat until thick.

Brown 1 1b. or more little cocktail sausages in a skillet and add to sauce. Freezes well and seems to get better the longer it sets. Heat through to serve.

Marti Bower.

# Poor Man's Pate'

1 lb. braunschweiger 3 oz. cream cheese
1 Tbs. dry onion soup mix 1 tsp. Worchestershire
2 tsp. tabasco sauce

Have braunschweiger and cream cheese at room temp. Mix all ingredients together well and shape into a ball or loaf. Garnish with chopped parsley. Keep chilled. Spread on rye bread.

Marilyn Wooldridge

### Pineapple Bake

2 #2 cans chunk pineapple (drained)
Make sweet sauce of lc. sugar, ½ c. flour, and some
pineapple juice. Cook until medium thick.

Pour over pineapple in a casserole dish. Put in a few walnuts. Top with 1" crushed Ritz crackers and drizzle a little pineapple juice over it. Dot with butter. Bake 350 for 25 minutes.

Marti Bower

# Crock Pot Dip

Brown 1 lb. hamburger with onion. Drain. Add a little chili powder, onion salt and garlic. Add 1 can enchilada sauce. Mix. Put in crock pot. Add 1 lb. Velvetta Cheese, cut into squares. Turn on low. Stir before serving.

Roy Boulware

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